

# CELEBRATION!

A CENTENNIAL COOKBOOK



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A CENTENNIAL COOKBOOK



1886 - 1986

All Saints Episcopal Church  
Winter Park, Florida

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★ designates our "Quantity" recipes especially  
designed to serve a crowd!

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and all the "Saints" who prepared, tested, tasted  
and requested these recipes over the years!

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*All Saints, Archives*  
*Rollins College, Archives*

## Cover Photographs

Front Cover (left to right):

*Azaleas, All Saints Episcopal Church and Winter Park lake*

Back Cover (top to bottom, left to right):

*Crane Overlooking Lake Maitland, Rollins Chapel Tower*  
*All Saints Bell Tower, Muller Memorial Window*  
*The Winderweeple Memorial Center*  
*Park Avenue, Winter Park Sunset*

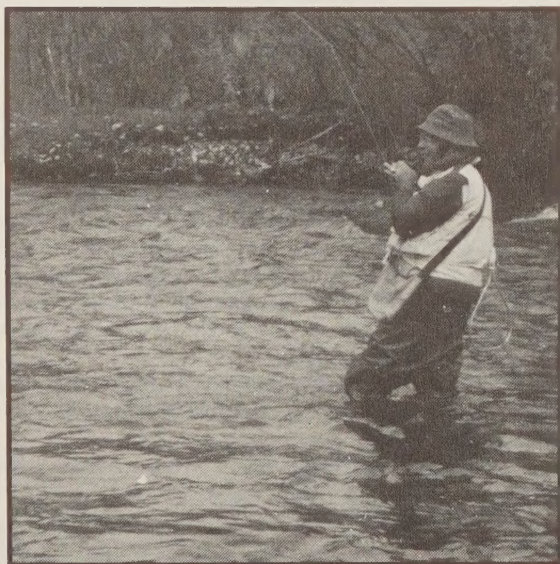
# Introduction

I am very excited about this **Centennial Cookbook** and I am hopeful a copy will find its way into every parishioner's home and many of our friends and neighbors as well. I appreciate very much the hard work given to this project by the organizing committee and for their vision and leadership enabling its completion.

When you think of all the potluck dinners, all the shared meals in parishioner's homes, all the fancy dinner parties, the breakfasts and luncheons prepared and served at the church, you quickly come to realize how much fellowship takes place around food prepared by loving hands. May this cookbook provide continued inspiration for delicious meals and good fellowship for God's people here and wherever these recipes are used and enjoyed.

Father Dave<sup>+</sup>

H. David Wilson  
Rector of All Saints Episcopal Church



*See my recipe for "Trout Appetizer" on page 235.*



## ALL SAINTS EPISCOPAL CHURCH 1886-1986

All Saints Episcopal Church first began holding services in Winter Park back in April of 1883 and, on December 25, 1886, services were held in our first church building on the corner of Interlachen and Lyman Avenues. Now, one hundred years later, in 1986, with a succession of dedicated priests (four of whom have become Bishops!) and parishioners (and a new church building in 1942), we are experiencing a joyful celebration of thanksgiving and fellowship!

Much of our experience has centered around our "Breaking Bread Together" both in the eucharistic feast and in the multitude of meals we have shared together over the years. During that time, All Saints has become renowned for its excellent cooks and wonderful food! There have been numerous requests for "our own cookbook" and what better time, this our centennial year, to share all these delectable recipes with each other and with our friends.

While the recipes are being prepared and enjoyed, take the time for a "taste of nostalgia" with the photographs scattered throughout of All Saints Church and of Winter Park. Hopefully, your experiences will be as joyful as ours have been!

Come ... Join with us and *CELEBRATE!*

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## WINTER PARK 1882-1986

Winter Park was "discovered" in 1880. Loring Chase and Oliver Chapman, two New Englanders, never envisioned that this planned community would be ordinary.

Winter Park was designed to be a resort area ... "of Grand Winter Homes ... second to none other in the south." It was to resemble a New England town.

Winter Park was laid out on 600 acres along the shores of interconnecting lakes. Today it has become a college town, an artists' retreat, a scenic tourist attraction and "home" for over 40,000 residents. It has accredited neighborhood schools, a well-coordinated recreation program for all ages, a library, churches and synagogues, excellent medical facilities and the Park Avenue downtown business district which includes the boutiques of "Little Europe" so called because of its varied architecture, brightly-painted store fronts and sidewalk promenades.

Winter Park's winding brick streets shaded by live oaks and pine, colorful bougainvillea and azaleas, sparkling lakes and bird sanctuaries make up the city's natural beauty.

Winter Park is convenient to Orlando's new International Airport and all of Florida's major highways. It has maintained its small town New England charm in the midst of Central Florida's phenomenal growth.

Winter Park is truly a "city of gracious living" for you to *DISCOVER* and *ENJOY*.



# Proclamation

## ALL SAINTS' CHURCH DAY

WHEREAS, All Saints' Episcopal Church was first organized as a mission in 1886, its first members being Mr. and Mrs. J. C. Stovin; and

WHEREAS, the first clergyman to conduct services was the Reverend Canon George Charles Street who served also as organist until his death in 1889; and

WHEREAS, on May 8, 1924, the mission became a parish, All Saints' Church, Winter Park, with the Reverend James B. Thomas as rector; and

WHEREAS, throughout its history, All Saints' has been blessed with devoted and inspirational leaders in its clergy; and

WHEREAS, the purpose of All Saints' Church is to be the living Body of Jesus Christ, loving and bringing His people to wholeness and proclaiming Christ to the community through word, sacraments and our witness in the world through the transforming power of the Holy Spirit; and

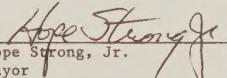
WHEREAS, All Saints' has been a rock of strength and stability in this city and a sanctuary for those seeking to serve and love God and their neighbors.

NOW, THEREFORE, I, Hope Strong, Jr., Mayor of the City of Winter Park, Florida, in recognition of All Saints' Church's first 100 years, do proclaim that 1 November, 1986, is designated as

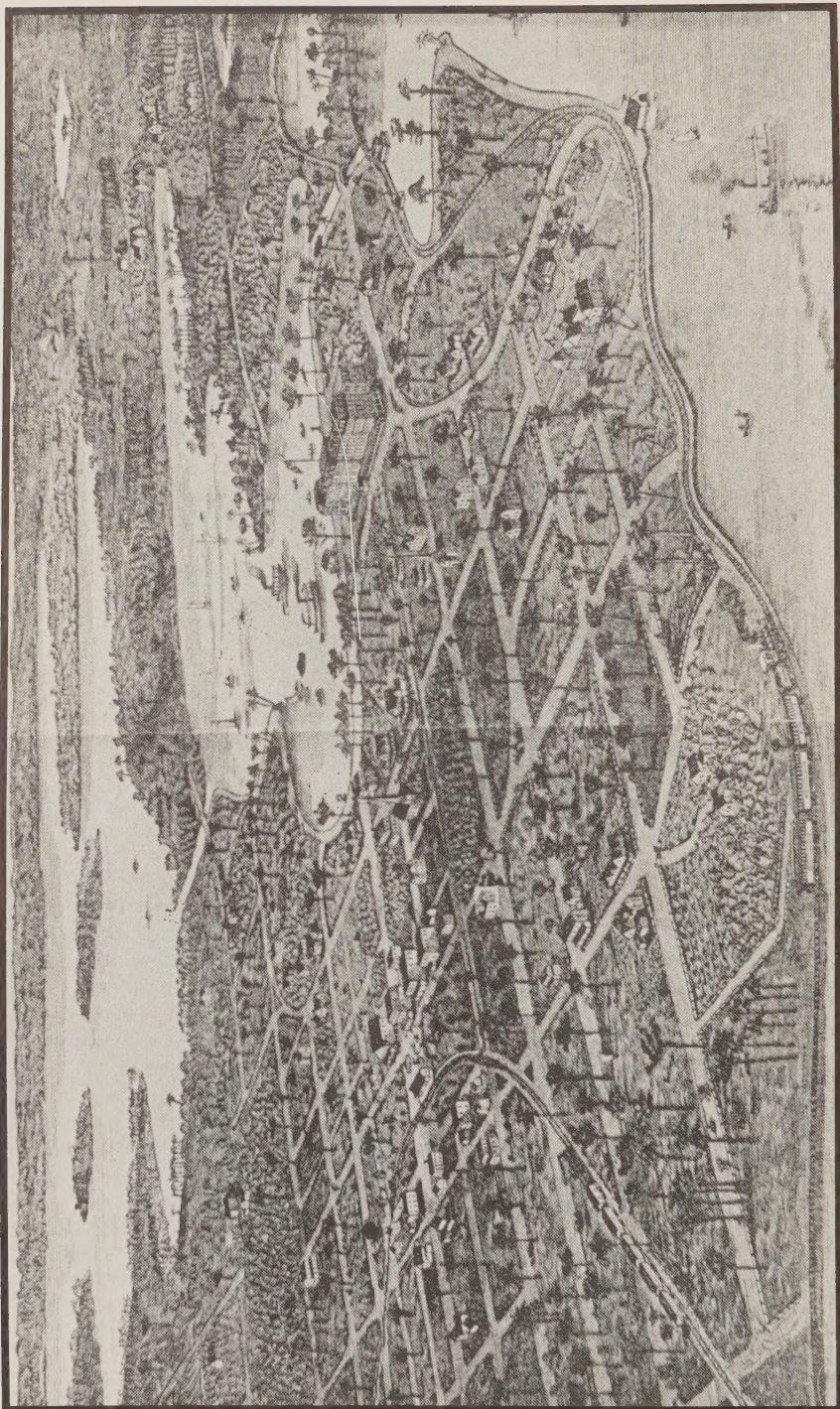
## ALL SAINTS' CHURCH DAY

in the City of Winter Park, and call upon all citizens of Winter Park to join All Saints' Church in celebrating its 100th anniversary.

IN WITNESS WHEREOF, I have hereunto set my hand and caused the Seal of the City Of Winter Park, Florida to be affixed this 22nd day of October, 1986

  
Hope Strong, Jr.  
Mayor





*Map of Winter Park in the late 1800's.*



# CENTENNIAL RECIPES



1886



1938



1986

ALL SAINTS EPISCOPAL CHURCH

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# APPETIZERS

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## GOURMET WEINERS

1 (16-ounce) package all-beef      1 cup ketchup  
    wieners, cut in 1½" pieces      1 cup brandy  
1 cup brown sugar

Mix all ingredients together in a large saucepan or crockpot. Simmer on low heat for 3 hours. Serve in a chafing dish with colored toothpicks.

**Yield: 2½ dozen**

Marjorie ("Mimi") Muller (Mrs. Walter J.)

## EAT LIKE PEANUTS

½ stick butter                              1 refrigerator package  
1 can deviled ham                       Pillsbury biscuits, baked

Melt butter and add deviled ham. Cut each biscuit into thirds and spread mixture on. Bake at 400° for 3 to 5 minutes until hot.

*Can also use onion soup mix with butter.*

**Yield: 2½ dozen**

## OYSTER CRACKER "SNAX"

1 (1.11-ounce) package                      ⅔ cup oil  
    Hidden Valley Ranch                      1 tablespoon dill weed  
    Original Ranch Salad                      1 box oyster crackers  
    Dressing Mix

Mix salad dressing mix, oil and dill weed until well blended. Pour over oyster crackers that have been placed in a large bowl. Stir until well blended and oil is absorbed. Place in airtight containers. Keeps well (if you hide them).

**Yield: 12 servings**

Jane Finnigan (Mrs. Oliver)



## CHEESE WAFERS

<b>¼ pound butter</b>	<b>Dash Tabasco</b>
<b>1 cup grated American cheese</b>	<b>Dash Worcestershire sauce</b>
<b>1 cup pastry flour</b>	<b>Salt to taste</b>

Cream butter. Add cheese, flour and seasonings. Mix well. Form into one-inch rolls. Wrap in waxed paper, and refrigerate overnight. Slice thin. Bake on cookie sheet for 10 minutes at 425°.

**Yield: 2 to 3 dozen**

Edith Neide (Mrs. Butler)

## CHEESE BALL

<b>8 ounces cream cheese</b>	<b>3 to 4 tablespoons dry</b>
<b>2 ounces bleu cheese, crumbled</b>	<b>cocktail sherry</b>
<b>½ cup chopped dates</b>	<b>1 cup chopped walnuts, divided</b>

Mix cheeses, dates, sherry, and ½ cup walnuts. Shape into ball. Roll in remaining ½ cup walnuts. Best if made 24 hours in advance of serving.

**Yield: 2½ cups**

Rebecca Kunze (Mrs. Robert)

## CHEESE-CHILI ROLL

<b>1 pound sharp American</b>	<b>1 clove garlic</b>
<b>cheese</b>	<b>¼ teaspoon curry powder</b>
<b>1 pound pecans</b>	<b>Chili powder</b>

Put all ingredients except chili powder through grinder into large bowl. Mix well. On waxed paper, form into two long rolls about the size of a 50¢ piece. Sprinkle completely with chili powder. Refrigerate or freeze until ready to serve. Garnish with parsley. Serve with rye crackers.

**Yield: 12 servings**

Grace Braswell

### CREAMY MUSHROOM SPREAD

**1/3 cup vegetable oil**  
**1 cup finely chopped onion**  
**1 teaspoon fresh garlic,**  
**minced**  
**1 pound fresh mushrooms**  
**1/4 cup dry white wine**

**3 ounces cream cheese**  
**3/4 teaspoon salt**  
**1/4 teaspoon pepper**  
**Mushroom slices, parsley and**  
**pimiento for garnish**

Heat oil. Add onion and garlic, and cook until tender. Stir in mushrooms, and cook 2 minutes. Add wine. Simmer 5 minutes. Remove from heat. Cool 10 minutes. Purée in food processor with cream cheese, salt and pepper. Refrigerate up to 5 days. Stand slices of mushroom around serving bowl, and garnish with parsley and pimiento if desired. Serve with crackers or French bread.

**Yield: 1 1/2 cups**

Claire Seymour (Mrs. Douglas)

### HAM AND PEANUT BUTTER SPREAD

**1/2 cup peanut butter**  
**1 small can deviled ham**

**1/2 teaspoon celery salt**

Mix ingredients together and serve with crackers.

**Yield: 1 cup**

### HOMEMADE PIMIENTO CHEESE SPREAD

**10 ounces very sharp Cheddar**  
**cheese**  
**2 (4-ounce) jars pimientos,**  
**according to taste (DO NOT**  
**DRAIN!)**

**1/2 cup mild onion, finely**  
**chopped**  
**1 cup mayonnaise or to**  
**desired spreading**  
**consistency**

Mix ingredients and refrigerate overnight, if possible. Serve with crackers.

**Yield: 2 cups**

Ardis Fratt (Mrs. Charles D.)

## ARTICHOKE DIP

- |  |  |
|--|--|
| <b>1 (15-ounce) can artichoke hearts</b>               | <b><math>\frac{3}{4}</math> cup mayonnaise</b> |
| <b>1 cup grated Parmesan cheese</b>                    | <b>Crackers</b>                                |
| <b><math>\frac{1}{4}</math> teaspoon garlic powder</b> |  |

Preheat oven to 350°.

Mash artichoke hearts. Mix with Parmesan cheese and mayonnaise. Pour into oven-proof dish, and bake for 45 minutes. Serve with crackers.

**Yield: 3 cups**

Sara Holmes  
Becky McCammon (Mrs. Donald)  
Lynn Swett (Mrs. James)

## AVOCADO APPETIZER

- |  |  |
|--|--|
| <b>1 large or 2 small ripe avocados</b>                          | <b><math>\frac{1}{2}</math> tablespoon garlic powder</b> |
| <b>1 tablespoon lemon juice</b>                                  | <b>1 (4-ounce) can taco sauce</b>                        |
| <b><math>\frac{1}{2}</math> tablespoon Lawry's seasoned salt</b> | <b><math>\frac{1}{2}</math> cup chopped scallions</b>    |
| <b>1 (8-ounce) carton sour cream</b>                             | <b>5 ounces Monterey Jack cheese, grated</b>             |

Thinly slice peeled avocados, and arrange in 9 or 10-inch pie plate. Sprinkle with lemon and salt. Cover with sour cream and sprinkle with garlic powder. Pour taco sauce over mixture, and cover with plastic wrap. Chill 2 hours or more. Just before serving, sprinkle with scallions and grated cheese. Serve with large corn chips or Tostados.

**Yield: 8-10 servings**

Alice Belden (Mrs. Arthur)



*Fairbanks Avenue circa 1880 (the Congregational Church in background).*

### DEL'S DIP

2 eggs, beaten  
2 tablespoons sugar  
2 tablespoons vinegar  
Pinch of salt  
Lump of butter

3 ounces cream cheese  
1 hard-boiled egg, chopped  
(optional)  
Chopped olives or green  
pepper (optional)

Mix beaten eggs, sugar, vinegar, salt, and butter. Cook on medium heat until thick. While hot, add cream cheese, and stir until well blended. Add chopped hard-boiled egg, olives, or green pepper, if desired. Serve with your favorite crackers.

**Yield: 1½ cups**

### SOUR DOUGH CLAM DIP

1 round loaf sour dough or  
French bread  
2 (8-ounce) packages cream  
cheese  
3 (6½-ounce) cans chopped  
clams (2 cans with juice)  
1 tablespoon dried chopped  
onion

Juice of one lemon  
2 tablespoons Worcestershire  
sauce  
1 teaspoon Lawry's salt  
1 teaspoon lemon pepper  
6 drops Tabasco sauce  
1 handful chopped parsley

Preheat oven to 350°.

Cut top off bread. Dig bread out carefully so it can be cubed. Combine the remaining ingredients. Pour into bread shell, and top with bread lid. Wrap in two layers of aluminum foil. Bake for 3 hours. Place bread cubes around "bread bowl" for dipping. Be sure to eat the bowl and lid when enough of the dip is gone.

**Yield: 3-4 cups**

Linda Schwaderer (Mrs. Owen)



## **CRABMEAT SPREAD**

- |  |                                 |
|--|---------------------------------|
| <b>1 teaspoon capers</b>                           | <b>Additional mayonnaise</b>    |
| <b>1 tablespoon mayonnaise</b>                     | <b>Waverly or Ritz crackers</b> |
| <b>1 cup crabmeat, frozen, fresh<br/>or canned</b> |                                 |

Mash capers in mayonnaise. Add crabmeat and more mayonnaise to get the right consistency for spread. Serve with crackers.

**Yield: 8-10 servings**

**Dorothy Pryor (Mrs. Knight)**

## **CRABMEAT DIP**

- |   |                            |
|---|----------------------------|
| <b>1 stick butter</b>                               | <b>1 teaspoon paprika</b>  |
| <b>1 (8-ounce) package cream<br/>cheese</b>         | <b>¼ cup sherry</b>        |
| <b>1 pound crabmeat, picked<br/>over for shells</b> | <b>Dash cayenne pepper</b> |
|   | <b>Triscuits</b>           |

Melt butter and cream cheese in saucepan. Stir until smooth. Add crabmeat, paprika, sherry and cayenne pepper. Serve heated with Triscuits.

**Yield: 8-10 servings**

**Sharon Strong (Mrs. Hope, III)**

## **SHRIMP DIP**

- |  |   |
|--|---|
| <b>12 ounces cream cheese<br/>(room temperature)</b> | <b>Dash Worcestershire sauce</b>                    |
| <b>6 heaping tablespoons<br/>cottage cheese</b>      | <b>1 cup mayonnaise</b>                             |
| <b>1 small onion, grated</b>                         | <b>2 (6-ounce) cans medium<br/>shrimp, crumbled</b> |
|  | <b>Salt and white pepper to taste</b>               |

Blend cream cheese and cottage cheese together. Add remaining ingredients, and fold until thoroughly mixed. Chill. Serve with assorted crackers.

**Yield: 10 servings**

**Marilyn Hughes (Mrs. Jerry)**

### CHUTNEY CHEESE BALL

**16 ounces cream cheese**  
**½ cup chopped chutney,**  
**drained**

**½ teaspoon dry mustard**  
**2 teaspoons curry powder**  
**Slivered almonds (toasted)**

Combine all ingredients except the almonds and form into a ball. Decorate with slivered toasted almonds to cover ball. Chill and serve with melba rounds.

**Yield: 10-12 servings**

**Sheran Howle (Mrs. Lynn)**

### PECAN DIP

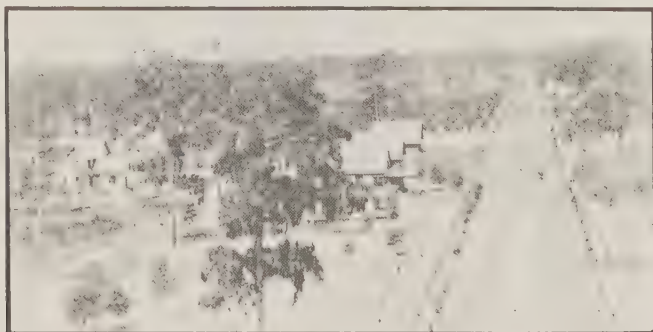
**1 (2½-ounce) jar dried beef,**  
**finely cut**  
**2 tablespoons onion flakes**  
**1 (8-ounce) package cream**  
**cheese, softened**  
**2 tablespoons milk**  
**½ teaspoon garlic flakes**  
**¼ teaspoon pepper**

**¼ cup green pepper, finely**  
**chopped**  
**½ cup sour cream**  
**½ cup pecans, coarsely**  
**chopped**  
**2 tablespoons butter or**  
**margarine**  
**Crackers**

Combine first eight ingredients and mix well. Sauté pecans lightly in butter; stir into first mixture. Pour into shallow casserole. Bake 20 minutes at 350°. Serve hot with crackers.

**Yield: 2 cups or 10-12 servings**

**Sophie Jones (Mrs. Stuart)**



## SESAME DIP

<b>¼ teaspoon ginger</b>	<b>½ cup mayonnaise</b>
<b>¼ teaspoon curry powder</b>	<b>1 cup sour cream</b>
<b>2 teaspoons soy sauce</b>	<b>⅓ cup toasted sesame seeds</b>

Combine all ingredients except sesame seeds. Mix thoroughly. Gradually add sesame seeds. Cover and chill.

**Yield: 2 cups**

## SWEET SPICY DIP

<b>1 cup currant or cranberry jelly</b>	<b>1 teaspoon browning sauce (optional)</b>
<b>½ cup prepared mustard</b>	

Melt jelly on low heat. Stir frequently to avoid burning. Add remaining ingredients. Mix thoroughly. Place in container over candle warmer. Use as a dip for ham squares, shrimp, cocktail sausages.

**Yield: 1½ cups**

## VIDALIA ONION DIP

<b>5 to 6 Vidalia onions, sliced very thinly</b>	<b>½ cup mayonnaise</b>
<b>1 cup sugar</b>	<b>1 teaspoon celery salt</b>
<b>½ cup white vinegar</b>	<b>Celery seed, to taste (be generous)</b>
<b>2 cups water (iced)</b>	<b>Crackers</b>

Slice onions and soak 4 hours in sugar, vinegar and water. Drain well.

Toss with mayonnaise, celery salt and celery seed. Serve on Carr's Water Biscuits or stoned wheat crackers.

**Yield: 2-3 cups**

Ucola Forness (Mrs. William)

### VEGETABLE DIP

- |  |  |
|--|--|
| <b>1 (8-ounce) can water chestnuts, chopped</b>            | <b>1 small onion, finely chopped</b>                         |
| <b>1 cup sour cream</b>                                    | <b>1 box frozen chopped spinach, thawed and well drained</b> |
| <b>1 cup mayonnaise (or ½ sour cream and ½ mayonnaise)</b> | <b>1 pound loaf round rye bread or one red cabbage</b>       |
| <b>1 package Knorr's Vegetable Soup Mix</b>                |  |

This recipe is to be made in two stages. One day before serving, mix the first six ingredients together, and chill overnight.

Before serving: Cut the center out of the rye bread or cabbage. Fill bread or cabbage with dip. Serve with stoneground wheat or sesame crackers or vegetables.

**Yield: 8-10 servings**

Alice Belden (Mrs. Arthur)  
Erma Clickner  
Milly Marnock (Mrs. Edward)

### CAVIAR RING

- |   |                                |
|---|--------------------------------|
| <b>1 ½ envelopes unflavored gelatin</b> | <b>1 cup mayonnaise</b>        |
| <b>½ cup milk</b>                       | <b>½ lemon, juiced</b>         |
| <b>1 cup heavy cream, whipped</b>       | <b>½-1 cup lumpfish caviar</b> |

Soften gelatin in cold milk. Heat slowly, stirring constantly, until gelatin is entirely dissolved. Cool. Combine with whipped cream, mayonnaise and lemon juice. Carefully stir in caviar. Place in ring or fish mold which has been sprayed generously with a non-stick spray. Chill until firm. Unmold on salad greens. Serve with crackers for cocktails. This makes a good luncheon dish when center of ring is filled with crabmeat salad.

**Yield: 2 ½ cups**



## ★ CAVIAR PIE

<b>8 hard-boiled eggs, mashed</b>	<b>2 sticks butter, melted</b>
<b>¼ cup chopped scallions</b>	<b>1½ pints sour cream</b>
<b>(onions)</b>	<b>8 ounces black caviar</b>

Mix eggs with onion and melted butter. Press into 9-inch pie plate. Frost with sour cream. Chill. Up to this point, recipe may be made several days ahead of time. At serving time, spread with caviar. Serve with crackers.

**Yield: 20-24 servings**

Irene H. Devane

## CEVICHE

<b>1 pound scallops</b>	<b>Salt to taste</b>
<b>1 cup lime juice</b>	<b>Freshly ground pepper</b>
<b>¼ cup chopped onions</b>	<b>1 tablespoon olive oil</b>
<b>1 tablespoon chopped parsley</b>	<b>⅛ teaspoon oregano</b>
<b>¼ cup chopped green chilies</b>	<b>(optional)</b>
<b>(optional)</b>	<b>Few grains cayenne to taste</b>
<b>½ cup chopped, peeled tomato</b>	<b>(optional)</b>

Arrange ingredients in a glass dish. Refrigerate for 3 to 4 hours, stirring occasionally. Serve as a first course.

**Yield: 1 quart**

Sheran Howle (Mrs. Lynn)

## CHEESE SHRIMP

<b>¼ cup mayonnaise</b>	<b>½ teaspoon Worcestershire</b>
<b>1 cup shrimp, fresh or canned</b>	<b>sauce</b>
<b>6 ounces cheese, grated</b>	<b>¼ teaspoon paprika</b>
<b>1 tablespoon onion, minced</b>	<b>Party rye</b>
<b>2 dashes Tabasco sauce</b>	

Cream together all ingredients, except paprika. Spread on party rye and sprinkle with paprika. Put on cookie sheets and bake at 350° until bubbly.

**Yield: 2½ dozen**

### ★ COLD SHRIMP MOLD

1 (10<sup>3</sup>/<sub>4</sub>-ounce) can tomato soup, undiluted  
1½ envelopes unflavored gelatin  
1/3 cup water  
1 (8-ounce) package cream cheese  
1 cup mayonnaise

1 cup celery, finely chopped  
½ onion, finely chopped  
8 ounces cooked shrimp, canned or fresh (cut in 2 or 3 pieces or left whole if very small)  
Ritz crackers or French bread

Bring the soup to a boil. Add gelatin which has been softened in water and stir until dissolved. Pour into a food processor, add cream cheese and mayonnaise. Blend until smooth. Add celery, onion and shrimp and blend very briefly. Place in oiled 1½-quart mold (or molds for individual servings) and chill for 24 hours. Unmold, and serve with Ritz crackers.

**Yield: 15-20 servings**

Margery Celler (Mrs. Frederic)

### CHEESE MOUSSE

2 teaspoons unflavored gelatin  
¼ cup cold water  
2 cups dairy sour cream  
2 teaspoons Italian salad dressing mix

¼ cup crumbled bleu cheese  
1 cup small curd cream style cottage cheese  
Parsley and carrot curls for garnish

Soften gelatin in cold water. Place over boiling water and stir until gelatin dissolves. Stir dissolved gelatin into sour cream. Add salad dressing mix, bleu cheese and cottage cheese and beat with electric mixer until well blended. Pour into 3½-cup ring mold or small loaf pan. Chill until firm. Unmold and garnish with parsley and carrot curls.

**Yield: 8 servings**

Sophie Jones (Mrs. Stuart)

## PÂTÉ

1 (10½-ounce) can beef  
consommé  
1 envelope unflavored gelatin  
1 tablespoon lemon juice

1 (2¾-ounce) Pâté de Foie  
1 (3-ounce) package cream  
cheese

Heat consommé. Add gelatin, which has been dissolved in lemon juice, to consommé. Cool and put half into 3¼x5¾x2¼-inch mold. Put in refrigerator to congeal. Add other ingredients to remaining consommé mixture and blend in blender. Pour over congealed consommé in mold. Chill thoroughly, and serve with crackers.

**Yield: 2 cups**

Sophie Jones (Mrs. Stuart)

## COCKTAIL CHICKEN BALLS

8 ounces cream cheese  
½ teaspoon curry powder  
2 tablespoons Major Grey's  
chutney

2 cups chicken, finely  
chopped or ground  
2 cups chopped nuts

Soften cream cheese. Add curry powder, chutney, and chicken. Mix well. Form into small balls, and roll in chopped nuts. Refrigerate. Can be prepared two weeks ahead of time and frozen.

**Yield: 3-4 dozen**

Dorothy Newman (Mrs. Carter)

## ★ MEXICAN PIE

2 ripe avocados, mashed and  
sprinkled with lemon juice  
1 cup sour cream  
1 cup tomatoes, chopped  
1 (4-ounce) can Picante Sauce

½ cup chopped black olives,  
drained  
1 cup grated Cheddar cheese  
Tostitos

Layer ingredients in order listed in 10-inch pie plate. Serve with Tostitos.

**Yield: 20 servings**

Tillie Hollyday Starling

### STUFFED MUSHROOMS

<b>12 large mushrooms, washed and dried</b>	<b>Pepper to taste</b>
<b>3 green onions, diced</b>	<b>Garlic powder to taste</b>
<b>2 tablespoons butter</b>	<b>½ cup Parmesan cheese</b>
	<b>¾ cup soft cream cheese</b>

This recipe is to be made in two stages. The day before serving: Wash mushrooms. Dry all day. Remove and chop stems.

Day of serving: Preheat oven to 350°. In skillet, sauté mushroom stems and onions in butter with pepper and garlic powder. Cook thoroughly. Let cool completely. In medium bowl, combine cheeses. Add cooled vegetable mix. Stuff mushrooms, and bake for 20 minutes.

**Yield: 6 servings**

Apryle Nickson (Mrs. James)



### HAM SANDWICH ROLLS

<b>4 to 6 tablespoons horseradish</b>	<b>1 pound lean boiled ham,</b>
<b>¼ teaspoon freshly ground pepper</b>	<b>sliced thinly in rectangles</b>
<b>16 ounces cream cheese, softened</b>	<b>Party rye bread or crackers</b>
	<b>Parsley for garnish</b>

Mix horseradish and pepper into softened cream cheese. Spread about 2 tablespoons of mixture on a slice of ham, and roll jelly roll fashion. Spread second slice of ham with mixture, and roll around the first roll. Continue making ham rolls using 2 slices of ham for each roll. Refrigerate, covered, until ready to use. Slice ham rolls about ¼-inch thick, and place each slice on a buttered slice of party rye bread or a small round, thin rye cracker. Arrange on platter, and garnish with parsley.

**Yield: 80 portions**

Mary C. Tomlinson (Mrs. Harry)

## ARTICHOKE QUICHE

- |  |   |
|--|---|
| 1 bunch green onions,<br>minced, including tops                                | Pinch nutmeg                            |
| 2 (6½-ounce) jars marinated<br>artichoke hearts, cut in<br>thirds; reserve oil | ⅛ teaspoon white pepper                 |
| 3 eggs   | 1 (9-inch) pie shell                    |
| 1½ cups whipping cream   | ½ cup grated Swiss or Cheddar<br>cheese |
|  | Butter                                  |

Preheat oven to 375°.

Sauté onion in oil reserved from artichokes until limp and shiny. Beat eggs, cream and seasonings in mixing bowl until well blended. Stir in onions and artichoke pieces. Check seasonings to taste. Pour into pie shell. Spread cheese on top, and dot with butter. Bake for 25 to 30 minutes until puffed and browned. Can be frozen.

**Yield: 8 servings**

Lynn McKinney (Mrs. Ronald)

## ★ NEW ORLEANS OYSTER AND ARTICHOKE PATTIES

- |  |   |
|--|---|
| 2 sticks butter or margarine                 | 3 dozen fresh oysters (reserve<br>liquid)   |
| 1½ cups flour                                | Salt and pepper, to taste   |
| ½ cup chopped green onions<br>with tops      | 1 (15-ounce) can artichoke<br>hearts (halved) or 4 fresh<br>artichoke bottoms, cooked |
| 3 cloves of garlic, pressed<br>through press | Crackers or patty shells  |
| 3 tablespoons parsley                        |   |

In a large saucepan over medium heat, make a roux with butter and flour, and stir until nut brown. Add onions, garlic and parsley and mix well. Add oysters and simmer for 10 minutes or until oysters curl at edge. (Add oyster liquid if needed for consistency.) Salt and pepper to taste, then stir in artichokes. Heat thoroughly.

Serve on crackers or in patty shells.

**Yield: 3 dozen**

Sallie Sample (Mrs. Leroy)



### AVOCADO STUFFED WITH SHRIMP

- |  |                                     |
|--|-------------------------------------|
| <b>2 large avocados, seeded and halved</b> | <b>1 cup chopped lettuce</b>        |
| <b>1 pound shrimp, cooked and cleaned</b>  | <b>½ cup sour cream</b>             |
| <b>½ cup chopped walnuts</b>               | <b>½ cup celery, chopped</b>        |
|  | <b>¼ cup mayonnaise</b>             |
|  | <b>1 cup Gruyere cheese, grated</b> |

Scoop avocado from shells and mash. Add shrimp, walnuts, lettuce, sour cream and mayonnaise. Pour in 9x9-inch casserole and top with Gruyere cheese. Bake for 15 minutes at 325°, then turn oven to broil and put casserole under broiler 1 to 2 minutes. Serve with crackers.

**Yield: 10-15 servings**

Sophie Jones (Mrs. Stuart)

### ★ HOT BACON AND CHEESE APPETIZERS

- |  |  |
|--|--|
| <b>1 cup mayonnaise</b>                    | <b>½ teaspoon Fine herbs</b>                     |
| <b>2 teaspoons Worcestershire sauce</b>    | <b>1 (2½-ounce) package sliced almonds</b>       |
| <b>¾ teaspoon paprika</b>                  | <b>1 (8-ounce) package shredded sharp cheese</b> |
| <b>8 slices bacon, cooked and crumbled</b> | <b>One loaf bread, sliced very thin</b>          |
| <b>3 medium green onions, chopped</b>      |  |

Combine all the ingredients, except the bread, in a mixing bowl and mix well. Remove the crust from the bread and cut each slice into 4 quarters (squares). Spread each squares with the bacon and cheese mixture and arrange on a cookie sheet. (Can be frozen at this point.) Bake at 400° for 10 minutes. Serve immediately.

**Yield: 5-6 dozen**

Bette Smith (Mrs. Jack E.)

## **COCKTAIL BACON**

**1 pound bacon**

**1 cup brown sugar**

Coat both sides of bacon with brown sugar. Place on foil in broiler pan (lowest rack) under broiler. Broil until crisp. Drain on paper towels.

**Yield: 16-18 slices**

Letty Hurst (Mrs. John)

## **BACON ROLL-UPS**

**Pitted dates**

**Bacon slices, cut into thirds**

**Whole almonds, toasted**

Stuff pitted dates with almonds. Wrap a piece of bacon around each date and secure with a toothpick. Place on rack over broiler pan and bake at 375° until bacon is cooked, about 15 to 20 minutes. Serve immediately.

*Variation: Wrap bacon around pitted prunes (without almonds) and cook as above. Unusual and delicious appetizer!*

*Can be made ahead in large quantity, frozen and cooked as needed.*

**Yield: As desired**

Shannon Gridley (Mrs. William)

## **★ SAUSAGE CHEESE BALLS**

**3 cups Bisquick**

**12 ounces grated sharp**

**1 pound ground pork sausage  
(hot)**

**Cheddar cheese**

Preheat oven to 350°

Combine all ingredients in large bowl until well mixed. Roll into balls (½-inch for cocktails or 1-inch for coffees or brunch). Chill 30 minutes, then bake for 20 minutes. If desired, may freeze on cookie sheets. When frozen, balls can be packed in plastic bags and kept indefinitely. When ready to serve, place balls on cookie sheet and bake.

**Yield: 180 (½-inch) balls  
or 75 (1-inch) balls**

Marjory Maclean (Mrs. Fred D., Jr.)

## APPETIZERS

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### ★ HOT SAUSAGE ROLL

**1 package pastry mix**  
**1 pound highly seasoned  
sausage**

Preheat oven to 375°.

Mix pastry according to directions on package. Roll out thin, and spread with sausage. Roll like jelly roll. Refrigerate until cold. Slice thin, and bake until brown. Serve hot.

**Yield: 3 dozen**

Mary C. Tomlinson (Mrs. Harry)

### ★ HOT CRAB DIP

<b>3 (8-ounce) packages cream cheese</b>	<b>¼ teaspoon onion powder</b>
<b>⅓ jar Kraft horseradish mayonnaise</b>	<b>1 pound deluxe crabmeat</b>
	<b>½ cup slivered almonds</b>

Cream softened cream cheese in a 1½-quart casserole. Add mayonnaise, onion powder and crabmeat. Mix well. Top with almonds and bake for 20 minutes at 325°. Serve with crackers (Escorts are especially good).

**Yield: 20-24 servings**

Shannon Gridley (Mrs. William)

### CRAB AND CHEESE FONDUE

*So easy!*

<b>Large jar of Cheez Whiz</b>	<b>1 (8-ounce) package cream cheese</b>
<b>8 ounces King crabmeat</b>	

Mix ingredients together and heat until bubbly. Serve with crackers.

**Yield: 10-12 servings**

## HOT CRABMEAT

- |                                   |   |
|-----------------------------------|---|
| 1 (8-ounce) package cream cheese  | 2 tablespoons onions, finely chopped                    |
| 1½ tablespoons milk               | Salt and pepper, to taste                               |
| 1 (6½-ounce) can crabmeat, flaked | ⅓ cup slivered almonds (toasted for 10 minutes at 350°) |
| ½ teaspoon horseradish            |   |

Preheat oven to 350°.

Soften cream cheese with milk. Add crabmeat, horseradish, onions, salt and pepper. Place in oven-proof plate. Sprinkle with almonds. Bake for 15 minutes. Serve hot with plain crackers.

**Yield: 10 servings**

Sara S. Whiting (Mrs. Macauley)

## ★ CRABMEAT ON ENGLISH MUFFINS

- |                                   |                           |
|-----------------------------------|---------------------------|
| 1 stick butter                    | 1½ teaspoons mayonnaise   |
| 1 jar Kraft English cheese spread | ½ teaspoon garlic salt    |
| 1 (6½-ounce) can crabmeat         | 6 English muffins, halved |

Mix all ingredients thoroughly. Spread evenly over 12 muffin halves. Freeze on cookie sheet. Stack in double plastic bags in freezer until ready to serve. Bake at 400° for 15 minutes. Cut into quarters for appetizers or serve halves with salad for lunch.

**Yield: 12 to 24 servings**

Lynn Swett (Mrs. James)

## HASTY HOTS

- |                              |  |
|------------------------------|--|
| 4 green onions               | 18 round or sliced French rolls, toasted on one side |
| ½ cup grated Parmesan cheese |  |
| 6 tablespoons mayonnaise     |  |

Chop green onions. Add cheese and mayonnaise to make a firm spread. Spread mixture on untoasted side of bread. Broil until bubbly.

**Yield: 1½ dozen**

Marjory Maclean (Mrs. Fred D., Jr.)

### MINI STICKS

**18 chicken wings**  
**½ cup flour**  
**½ cup Parmesan cheese,**  
**grated**  
**1 teaspoon monosodium**  
**glutamate**

**1 teaspoon salt**  
**1 teaspoon paprika**  
**⅛ teaspoon pepper**  
**½ teaspoon oregano**  
**¾ cup buttermilk**  
**Oil or shortening**

Cut wings in half. Use drumstick half for mini sticks. Blend dry ingredients together in shallow dish. Dip each piece quickly in buttermilk; shake to remove excess. Roll in flour mixture. Heat oil or shortening to 1 inch deep in skillet. Add chicken pieces, a few at a time, and cook until golden brown on both sides, turning once (about 5 minutes all together). Drain on absorbent paper. Place in oven dish and bake at 250° for 1 hour to finish cooking. Serve hot.

*To double amount, use the double bone pieces of the chicken wings and extend other ingredients as needed.*

**Yield: 18 appetizers**

**Ginny Minnigan (Mrs. Joseph)**

### ★ MARY'S CHILI SQUARES

**1 (13½-ounce) can evaporated**  
**milk**  
**½ cup flour**  
**3 eggs**  
**1 (3-ounce) can hot chili**  
**peppers**

**1 pound Cheddar cheese,**  
**grated**  
**1 pound Monterey Jack**  
**cheese, grated**

Beat evaporated milk, flour and eggs. Add chili pepper and cheeses. Bake in a 13x9-inch pan at 325° for 1½ hours. Cut in squares. If freezing, place in ziplock bag for easy removal. Defrost at room temperature.

*Easy and tasty appetizer.*

**Yield: 24 servings**

**Dorothy Stonecliffe (Mrs. D.W.)**



## LAYERED NACHO DIP

- |   |  |
|---|--|
| <b>1 (16-ounce) can refried beans with jalapeño peppers</b> | <b>2 large tomatoes, diced</b>                                   |
| <b>½ package taco seasoning mix</b>                         | <b>Chopped green onions</b>                                      |
| <b>1 (6-ounce) carton avocado dip</b>                       | <b>1 (4-ounce) can chopped green chilies</b>                     |
| <b>1 (8-ounce) carton sour cream</b>                        | <b>8 ounces shredded Monterey Jack and Cheddar cheese, mixed</b> |
| <b>1 (4½-ounce) can chopped ripe olives, well drained</b>   | <b>Dorito chips</b>  |

Combine beans and seasoning mix. Spread evenly in 12x8x2-inch baking dish. Layer remaining ingredients in order listed. Heat uncovered in moderate oven until cheese is melted. May be cooked in microwave. Serve with Doritos.

**Yield: 8-10 servings**

Nancy R. Johnson (Mrs. C.A., Jr.)

## ★ SPINACH BALLS

- |  |  |
|--|--|
| <b>1 (10-ounce) package frozen spinach, cooked and drained</b> | <b>½ teaspoon salt</b>                               |
| <b>1 large onion, diced</b>                                    | <b>½ teaspoon poultry seasoning</b>                  |
| <b>4 eggs, beaten</b>  | <b>½ cup grated Parmesan cheese</b>                  |
| <b>¾ cup melted butter</b>                                     | <b>2 cups Pepperidge Farm herb seasoned stuffing</b> |
| <b>½ teaspoon garlic salt</b>                                  |  |

Mix all ingredients in a large bowl. Refrigerate for at least an hour. Shape into walnut-size balls and bake in an ungreased 9x13-inch baking dish at 350° for 10 to 15 minutes until lightly browned. Serve warm with toothpicks.

**Yield: 4 dozen**

### ★ STUFFED MUSHROOMS WITH SPINACH

$\frac{1}{2}$ cup scallions, finely chopped	$\frac{3}{4}$ cup chopped ham
3 tablespoons butter, melted	$\frac{3}{4}$ to 1 cup White Sauce (see recipe below)
1 (10-ounce) package frozen chopped spinach (squeezed dry)	24 or more mushroom caps

#### White Sauce:

2 tablespoons butter	1 cup milk
3 tablespoons flour	Salt and pepper, to taste

For filling, cook chopped scallions in butter for 2 minutes or until soft. Add squeezed dried spinach and toss 3 to 4 minutes. Scrape into bowl and add ham and White Sauce. (Add only enough White Sauce to hold mixture together.)

For White Sauce, melt butter. Stir in flour and cook for 2 minutes. Add milk and cook until sauce is heavy, stirring frequently. Salt and pepper.

Prepare mushrooms. Salt inside mushroom caps and fill with spinach mixture. Bake in buttered pie plate 10 to 15 minutes at 350°. Serve immediately.

**Yield:** 24 or more

Sheran Howle (Mrs. Lynn)

### ★ PARTY RYE AND ONION TREATS

Party rye bread slices	1 teaspoon mayonnaise
Butter	Parmesan cheese, grated
Onions, thinly sliced	Imitation bacon bits

Lightly butter as many party ryes as needed. Top each with an onion slice. Add mayonnaise and sprinkle with cheese and bacon bits. Place under broiler for 7 minutes. Serve hot.

**Yield:** As desired

Sophie Jones (Mrs. Stuart)

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# BEVERAGES

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## ★ HOT CHOCOLATE MIX

8 quarts dry milk (Alba)  
11 ounce jar dry creamer  
(Cremora)

1 (2-pound) can Quik  
 $\frac{1}{3}$  cup powdered sugar, sifted

Thoroughly mix all ingredients in very large bowl or pot.

To serve, add 3 tablespoons mix to coffee cup of boiling water. Stir well. A few miniature marshmallows on top are good. Store in plastic containers or glass jars at room temperature.

*This makes a nice Christmas gift. Put in a pretty container and include a 3 tablespoon scoop. It's also nice at the office instead of the usual coffee or tea — or on a cold afternoon when the children get home from school. Tie up the mix in twists of aluminum foil and send to college students.*

**Yield: 10 quarts**

Andrea Harding

## ★ EASY, NON-ALCOHOLIC PUNCH

2 (46-ounce) cans  
unsweetened orange juice  
or same amount of fresh  
juice

2 (46-ounce) cans  
unsweetened pineapple  
juice

2 (18-ounce) cans  
unsweetened grapefruit  
juice

2 (6-ounce) cans frozen  
lemonade concentrate,  
thawed

1 (46-ounce) can Hawaiian  
fancy red berry juice  
4 quarts club soda

Mix all ingredients in a large punch bowl. Stir well. Float an ice ring decorated with maraschino cherries, strawberries, pineapple chunks or other fruit bits in a punch bowl.

**Yield: 75 (4-ounce) servings**

Anne Alexander (Mrs. James M.)

## BEVERAGES

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### ★ FRUIT JUICE PUNCH

2 (46-ounce) cans pineapple juice  
3 (6-ounce) cans frozen orange juice concentrate  
2 (6-ounce) cans frozen lemonade concentrate

5 (29-ounce) bottles ginger ale  
Ice or sherbet (lime or orange)  
8 slices orange  
Mint sprigs

Mix juices and ginger ale and pour over ice or sherbet. Float orange slices and mint sprigs.

*1½ recipes is enough for 100 people when also serving an alcoholic punch.*

**Yield: 66 (4-ounce) servings** Marjory MacLean (Mrs. Fred D., Jr.)

### ★ FRUIT PUNCH

1 (46-ounce) can unsweetened pineapple juice  
1 (46-ounce) can unsweetened orange juice

3 to 3½ cups sugar  
2 ounces citric acid (buy at drug store)  
2 gallons water

Mix ingredients. Freeze some into ice rings to use in punch bowl. Fruit can be added to rings for color.

*9 times the recipe gives 250 people 3 (4-ounce) servings each!*

*This is a very inexpensive but very tasty punch for receptions and weddings. Leftover punch can be frozen but leave room for expansion when refreezing.*

**Yield: 87 (4-ounce) servings** Marjory MacLean (Mrs. Fred D., Jr.)



*First house built in Winter Park.*



## ★ PARTY PUNCH

- |                                      |   |
|--------------------------------------|---|
| 1 (6-ounce) can frozen grape juice   | 2 (1-quart) bottles ginger ale, chilled |
| 2 (6-ounce) cans frozen limeade      | 2 (1-quart) bottles club soda, chilled  |
| 2 (6-ounce) cans frozen orange juice |   |

Reconstitute juices. Combine. Pour over block of ice in punch bowl. Add ginger ale and club soda.

*To prepare in advance, do not add ginger ale or club soda. Add at serving time.*

**Yield:** 60 (4-ounce) servings

Marian D. Hollyday (Mrs. John)

## ★ PINEAPPLE PARTY PUNCH

- |   |   |
|---|---|
| 1 (8-ounce) bottle lime juice                             | 1 cup mint leaves                         |
| 3 (46-ounce) cans unsweetened pineapple juice             | 2 cups quartered Bing cherries (optional) |
| 2 (6-ounce) cans frozen orange juice (or 8 fresh oranges) | 4 quarts ginger ale                       |
| 2 cups sugar  | 3 quarts carbonated water                 |
|   | Lemon or lime slices                      |
|   | Fresh summer flowers (non-toxic)          |

Combine fruit juices, sugar and mint leaves. Add Bing cherries, if desired. Mix and chill. Just before serving, add ginger ale and carbonated water. Float lemon or lime slices or mint sprigs stuck in cherries or fresh summer flower blossoms for party touch.

**Yield:** 35 servings

Florence Chase (Mrs. John)

### OPEN HOUSE PUNCH

- |   |   |
|---|---|
| 1 (16-ounce) can fruit cocktail,<br>drained | 1 (48-ounce) can pineapple<br>juice         |
| 1 (6-ounce) can lemonade,<br>thawed         | 1 (32-ounce) bottle lemon/<br>lime beverage |
| 1 (48-ounce) can cherry drink               | 1 (32-ounce) bottle soda water              |
| 1 (48-ounce) can tropical fruit<br>drink    |   |

Mix fruit cocktail with mixed lemonade, and pour into attractive mold (star mold is good) and freeze.

When ready for punch, combine all other ingredients, and put ice mold in center of punch bowl.

**Yield: 20 servings**

Penny Rowley

### SHAKESPEARE'S PUNCH

- |                                     |                               |
|-------------------------------------|-------------------------------|
| 1 (46-ounce) can<br>pineapple juice | 1 package frozen strawberries |
| 1 quart ginger ale                  | Ice ring                      |

Chill juice and ginger ale. Mix in punch bowl just before serving time. Add frozen strawberries. Stir to break them apart. Decorate with ice ring made with water or additional juice and berries.

**Yield: 20 (4-ounce) servings**

Maureen Mitchell (Mrs. Lee)



*Early home  
and citrus  
grove — late  
1800's.*

## SANGRIA

1 cup orange juice	2 apples, thinly sliced
1 cup lemon juice	6 cups rosé or red wine
6 tablespoons brandy	1½ cups sugar
4 fresh peaches, peeled and sliced	1 cup strawberries (may be frozen)
Peel from 2 oranges	2 cups soda or tonic water
2 lemons, thinly sliced	

Combine all ingredients except soda or tonic water in large glass jar or pitcher. Stir to dissolve sugar. Refrigerate at least 4 hours to mellow.

To serve, add soda or tonic. Pour over crushed ice in stemmed wine goblet. Garnish with an orange slice.

**Yield: 1 gallon**

## TOMATO ROCKER

1 (46-ounce) can tomato juice	1 (6-ounce) can Snappy Tom cocktail mix
2 tablespoons lemon juice	1 cup vodka
2 tablespoons Worcestershire sauce	1 bunch celery
	2 limes, sliced

Mix all liquid ingredients, and pour into ice-filled glasses. Garnish with a celery stick and a lime slice.

**Yield: 8 (8-ounce) servings**

Susie Kragh (Mrs. James)

### ★ GIN OR VODKA PUNCH

12 ounces lemon juice, fresh or canned	2 bottles gin or vodka
60 ounces orange juice, fresh or canned	4 jiggers grenadine
	2 trays of ice cubes
	2 large bottles club soda

Combine all ingredients, adding club soda just before serving. Serve out of punch bowl or 3 large pitchers.

*This is excellent for a brunch or open house.*

**Yield: 50 (4-ounce) servings**

Susie Kragh (Mrs. James)

### ★ SPIKED FRUIT PUNCH

2 (46-ounce) cans pineapple- grapefruit juice (1 each if not blended)	15 ounces (approximately) bourbon
1 (29-ounce) bottle ginger ale	Orange slices
1 (6-ounce) bottle ginger ale	Pineapple cubes
	Cherry halves

Pour ingredients over block of ice in punch bowl. Add fruit.

*1½ recipes is enough for 20 people without serving a non-alcoholic punch and 3 recipes is enough for 50 people.*

**Yield: 35 (4-ounce)  
servings**

Marjory MacLean (Mrs. Fred D., Jr.)



## ★ BRANDY-CHAMPAGNE PUNCH

3 bottles Sauterne wine	1 (32-ounce) bottle soda
½ bottle brandy	3 bottles champagne
1 ounce orange curacao	

Over a block of ice, pour Sauterne, brandy and curacao. Just before serving, add soda and champagne.

*3 1/3 recipes is plenty for a party of 100 people when used with a non-alcoholic punch.*

**Yield: 65 (4-ounce)  
servings**

Marjory MacLean (Mrs. Fred D., Jr.)

## ★ CHAMPAGNE-WINE PUNCH

Juice of 6 lemons	12 ounces brandy
Juice of 3 oranges	4 ounces Triple Sec
1 (6-ounce) can frozen pineapple juice, reconstituted	3 bottles Sauterne wine, chilled
¼ cup superfine sugar	3 bottles champagne, chilled

Mix juices, sugar, brandy and Triple Sec. Let meld several hours. Add Sauterne wine and stir well. Pour over block of ice in punch bowl. Add chilled champagne just before serving.

**Yield: 50 (4-ounce) servings**

Marian D. Hollyday (Mrs. John)

### ★ CHAMPAGNE PUNCH

2 (46-ounce) cans  
unsweetened pineapple  
juice  
2 (12-ounce) cans frozen  
orange juice, undiluted

2 (6-ounce) cans frozen  
lemonade, undiluted  
Jar Maraschino cherries  
6 quarts ginger ale  
2 quarts champagne

#### Ice Ring:

1 (6-ounce) can frozen  
orange juice  
1 quart ginger ale  
Lemon slices

Orange slices  
Mint leaves  
Maraschino cherries

Mix all ingredients for punch except ginger ale and champagne. Add ice ring, ginger ale and champagne just before serving.

To make Ice Ring, thaw orange juice, and add ginger ale. Line bottom of tube pan with fruit slices, cherries and whole mint leaves. Add small amount of water and freeze until set. Add orange juice and ginger ale. Freeze overnight.

*Instead of ice ring, freeze Maraschino cherries with mint leaves in ice cube trays. Float in punch with lemon or lime slices.*

**Yield: 100 (4-ounce) servings**

Milly Marnock (Mrs. Edward)



*The Dinky Railroad going around Lake Virginia — late 1800's.*

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# SOUPS

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## FASOLATHA

1 (12 to 16-ounce) package  
Great Northern beans  
2 potatoes, diced  
2 onions, chopped  
3 carrots, sliced  
2 stalks celery with leaves,  
sliced

Fresh parsley (a handful)  
1 (16-ounce) can stewed  
tomatoes or plain tomatoes,  
or 1 (8-ounce) can tomato  
sauce  
½ cup olive oil

In stockpot, cover beans with water. Pan should be about half full. Soak overnight. Cook beans an hour, or until done. Add vegetables and oil, and cook until done, about half an hour. Add salt to taste.

*Serve this Greek dish with crackers or French bread.*

**Yield: 6 servings**

Artemisia Aycrigg (Mrs. Ben)

## SAVORY BEAN AND GRAIN POT

2 tablespoons olive oil  
1 cup chopped onion  
2 cups cooked vegetables  
(your choice)  
1 cup cooked soybeans  
1 cup cooked tomatoes  
2-3 peppercorns  
Pinch of cayenne  
¼ teaspoon each — basil,  
tarragon, oregano, celery  
seed, summer savory

Pinch each — thyme,  
rosemary, marjoram, sage  
2 bay leaves  
2 tablespoons soy sauce  
½ cup rice (brown or white)  
⅓ cup bulgar (cracked  
wheat)  
8 cups vegetable stock or  
broth

Heat oil in soup pot, and add onion and vegetables. Saute'. Add remaining ingredients when vegetables are soft and clear. Bring soup to boil, reduce heat and simmer 1 to 2 hours until grains are tender.

*For pressure cooker, cook 15 minutes only.*

**Yield: 8-10 servings**

Karl Welsher

### LIMA BEAN SOUP

<b>2 (10-ounce) packages frozen lima beans</b>	<b>1 cup cream or half and half cream</b>
<b>2 cups chicken broth</b>	<b>½ teaspoon Fine herbs</b>
<b>4 cups cream sauce (see recipe below)</b>	<b>Salt and pepper, to taste</b>

#### **Cream Sauce:**

<b>6 tablespoons butter</b>	<b>4 cups milk (or half and half)</b>
<b>6 tablespoons flour</b>	

Combine beans and broth in a covered saucepan. Bring to a boil, reduce heat, and simmer 20 minutes. Purée beans and broth in blender, ⅓ at a time. Stir mixture into hot cream sauce, add cream (half and half), Fine herbs, salt and pepper. Stir until well blended and serve.

To make Cream Sauce, melt butter in saucepan, and blend in flour. Add milk and stir over low heat until smooth and slightly thickened.

**Yield: 12 servings**

Marian Hollyday (Mrs. John)

### BEER CHEESE SOUP

<b>¼ cup butter or margarine</b>	<b>¼ teaspoon Tabasco</b>
<b>¼ cup diced celery</b>	<b>1 ½ cups grated Cheddar cheese (about 6 ounces)</b>
<b>¼ cup diced carrot</b>	<b>1 (12-ounce) bottle or can beer</b>
<b>1 tablespoon chopped onion</b>	<b>Chopped parsley or croutons (optional)</b>
<b>6 tablespoons flour</b>	
<b>½ teaspoon dry mustard</b>	
<b>6 cups chicken broth</b>	

You will need a two to three quart pot for this recipe.

Melt butter; cook celery, carrot and onion until tender but not brown. Blend in flour and mustard. Gradually stir in broth and cook, stirring constantly, until slightly thickened. Add Tabasco and cheese. Heat until cheese is melted. Just before serving, add beer; heat to serving temperature. Add salt to taste, if necessary. Garnish with chopped parsley or croutons if desired.

**Yield: 8 servings**

Bob Kunze

## BROCCOLI SOUP

1 cup onion, minced  
 ½ cup celery, thinly sliced  
 ½ cup leeks, thinly sliced  
 and well washed  
 1 clove garlic, minced  
 2 tablespoons butter

1½ pounds broccoli  
 4 cups chicken broth  
 2 cups light cream  
 Salt and pepper, to taste  
 Chopped parsley, for garnish

In a large saucepan, sweat\* onion, celery, leeks and garlic in butter. Rinse and trim broccoli, cutting heads from stems. Cut stems into 1-inch slices. Bring chicken broth to boil, and simmer stem slices over moderate heat for 15 minutes. Separate heads into flowerets, and add to stems and broth. Simmer an additional 15 minutes. Pour vegetables and broth in a blender and purée. Pour in another saucepan, stir in light cream and bring to a simmer. Add salt and pepper to taste. Serve hot with a garnish of chopped parsley.

*\*Cover saucepan with a buttered round of wax paper, then the lid. Place over moderate heat for 20 minutes or until tender.*

**Yield: 6-8 servings**

Ucola Forness (Mrs. William)

## CORN CHOWDER

½ onion, chopped coarsely  
 4 tablespoons butter  
 2 medium potatoes, peeled  
 and cubed (½-inch cubes)

2 bouillon cubes  
 1 (16-ounce) can creamed corn  
 ½ cup cream

Sauté onion in butter. Add potatoes and bouillon cubes. Cover with water and boil for 30 minutes. Add can of corn. At last moment, add cream and serve warm.

*If desired, sauté bacon with onion. Substitute, if desired, 1½ cups cooked chopped broccoli, cauliflower, asparagus or tomatoes instead of the can of corn.*

*Can be frozen for one month.*

*Accompaniment: popovers or hearty muffin (bran, blueberry, oatmeal).*

**Yield: 4 servings**

Sara Whiting (Mrs. Macauley)



### CORN AND SAUSAGE CHOWDER

**1 pound sausage**  
**1 large onion, chopped**  
**3 large potatoes, diced**  
**2 teaspoons salt**  
**½ teaspoon pepper**  
**1 teaspoon basil**

**2 cups water**  
**1 (16-ounce) can creamed corn**  
**1 (10-ounce) can whole kernel corn**  
**1 (13-ounce) can evaporated milk**

Shape sausage into a large patty and brown 5 minutes on each side. Drain off fat, and break sausage into pieces. Put sausage into large kettle. Sauté onions. Stir in potatoes, salt, pepper, basil and water. Cover and simmer 15 minutes. Stir in corn and liquid, creamed corn, and evaporated milk. Cover and heat almost to boiling.

**Yield: 10 servings**

Marion D. Hollyday (Mrs. John)

### ★ LENTIL SOUP

**12 carrots, chunked or sliced**  
**2½ bunches celery, cleaned and chunked**  
**5 large onions, chunked or sliced**  
**1 large rutabaga, peeled and chunked**  
**1½ pounds butter or margarine**  
**½ pound salt pork, cubed**

**7 (12-ounce) packages dried lentils**  
**16 quarts water**  
**2 bay leaves**  
**1 teaspoon thyme (optional)**  
**3 tablespoons salt**  
**2 pounds Polish sausage, peeled and thinly sliced**  
**2 cups flour (optional)**

Sauté diced or chunked carrots, celery, onion and rutabaga in ¾ pound of butter, covered, 15 or 20 minutes. Set aside, and purée when cool or cold. (Use food processor or potato masher to purée.)

Fry cubed salt pork in remaining butter, but do not pour off fat. Wash lentils. Put water in large soup pot; add lentils, puréed vegetables and salt pork. Add bay leaves and thyme. Bring to a boil and simmer 2½ hours. Add salt while cooking, and add sausage for the last 20 or 30 minutes of cooking time. If desired, mix flour with cold water, some hot soup and add to pot for a thicker soup.

**Yield: 65-70 servings**

Margery Celler (Mrs. Frederic)

## SPINACH SOUP

<b>6 cups chicken broth</b>	<b>1 tablespoon salt</b>
<b>1 large potato, sliced</b>	<b>2 stalks celery</b>
<b>5 carrots, sliced</b>	<b>1 large garlic clove, crushed</b>
<b>1 onion, chopped</b>	<b>1 bay leaf</b>
<b>1 tomato, chopped</b>	<b>¼ to ½ teaspoon thyme</b>
<b>½ (10-ounce) package frozen spinach</b>	<b>½ teaspoon sugar</b>
<b>3 tablespoons olive oil</b>	<b>⅛ teaspoon nutmeg</b>
	<b>Pepper to taste</b>

Put all ingredients in a large pot. Bring to a boil. Reduce to simmer, and cook 1 hour or until vegetables are tender. Remove bay leaf. Pour soup into electric blender in several batches, and blend until smooth. Adjust seasonings to taste.

**Yield: 3 quarts or  
12 (1-cup) servings**

Jean Jackson  
(Wife of Deacon Paul Jackson)

## HOT TOMATO CONSOMMÉ

<b>1 (46-ounce) can tomato juice</b>	<b>1 teaspoon Worcestershire sauce</b>
<b>1 (10½-ounce) can condensed beef broth</b>	<b>Pepper to taste</b>
<b>1 teaspoon instant grated onion</b>	<b>Garnish: 1 lemon sliced thinly, studded with whole cloves</b>
<b>1 teaspoon horseradish</b>	

Heat all ingredients to just simmer. Float lemon slice studded with whole cloves on top.

*Pretty in a tureen or chafing dish. Ladle in wine glasses, punch cups, or soup bowls. Easy to drink while standing at a cocktail party.*

**Yield: 8-10 servings**

JoAnne Patterson  
(Wife of The Right Reverend Donis D. Patterson,  
Bishop of Dallas and former Rector of All Saints)

### TOMATO SOUP

3 tablespoons butter	1 teaspoon sugar
3 tablespoons flour	1 quart beef stock (see recipe below)
2 large onions, chopped	Salt and pepper, to taste
6 cloves	1 pint cream (or milk)
1 (28-ounce) can tomatoes	Whipped cream, garnish
$\frac{1}{4}$ teaspoon soda	

#### Beef Stock for Tomato Soup:

2 beef bones with meat	$\frac{1}{4}$ head cabbage
6 carrots	2 bay leaves (remove after cooking)
1 (28-ounce) can tomatoes	1 teaspoon salt
3 large onions	$\frac{1}{4}$ to $\frac{1}{2}$ teaspoon pepper
4 stalks celery	3 cups water
1 green pepper (optional)	

Make a roux with butter and flour over low heat. Add onions and cloves, and cook until onions are tender. Heat tomatoes, adding soda and sugar. Let this cook over medium heat, adding onion mixture, until tomatoes thicken. Remove cloves. Put through colander or blender. Add 1 quart beef stock, salt and pepper. Heat in double boiler, adding cream. Just at serving time, add a dollop of whipped cream to each bowl.

To make Beef Stock for Tomato Soup, simmer all ingredients at least 1 hour. Put 1 quart through blender until smooth. The remainder can be used as vegetable soup.

*A favorite recipe from my mother's family in the late 1800's. Served every Christmas and Thanksgiving through my childhood.*

**Yield: 2 quarts**

Jane Nies (Mrs. Perry)

## EDDIE'S VEGETABLE SOUP

4 lean beef short ribs	½ head of cabbage, chopped
Water	1 large bag frozen mixed vegetables
1 large Spanish onion	1 box frozen corn
1 (28-ounce) can whole peeled tomatoes	2 tablespoons sugar
4 carrots, peeled and sliced	2 tablespoons salt
1 large white potato, peeled and sliced/cubed	1 teaspoon freshly ground black pepper
1 parsnip, peeled and sliced	Sprig fresh parsley

Using hot oil, brown short ribs with onion in a soup pot. Fill pot half full with water. Add tomatoes, carrots, potatoes, parsnip and cabbage. Simmer half an hour. Add frozen mixed vegetables and corn; season to taste. Simmer for 1½ hours. Cool in refrigerator until fat hardens, then skim it off. Reheat, ladle in bowls, and garnish with parsley.

*Add 2 tablespoons sugar to tomatoes before stirring into pot. May be frozen indefinitely.*

**Yield: 12 servings**

Letty Hurst (Mrs. John)

## CHICKEN, BARLEY AND MUSHROOM SOUP

*Deacon Paul Jackson's favorite soup!*

13 pounds chicken, skinned and deboned	3 pounds mushrooms, sliced
4 large onions, sliced	¼ pound butter or margarine
2 large carrots, chopped	1 jar chicken bouillon
2 stalks celery, sliced	1 bunch parsley, finely chopped
Salt and pepper, to taste	1 tablespoon ground thyme
3 boxes Quick Barley	

Cook chicken in 2 gallons of water with onions, carrots, celery, salt and pepper. Bring to boil and simmer about 45 to 60 minutes. Remove chicken from water. Set aside. Cook barley in broth about 20 minutes. Sauté mushrooms in butter. Add sautéed mushrooms, bouillon, parsley, thyme, and salt and pepper to taste to barley broth mixture. Heat.

*Use the chicken for chicken salad.*

**Yield: 50 servings**

Phyllis Barton (Mrs. Jack)

### CINNINNATI CHILI

2 pounds ground beef	4 garlic cloves, minced
1 quart water	2 tablespoons vinegar
2 medium sized onions, finely grated	1 large bay leaf
2 (8-ounce) cans tomato sauce	5 whole cloves
5 whole allspice	2 teaspoons Worcestershire sauce
½ teaspoon ground red pepper	1½ teaspoons salt
1 teaspoon ground cumin seed	1 teaspoon cinnamon
4 tablespoons chili powder	Cooked spaghetti
2 squares unsweetened chocolate	Optional: kidney beans, chopped onion, grated cheese

In a 4-quart saucepot, add ground beef to water. Stir until beef separates to a fine texture. Boil slowly for ½ hour. Add all other ingredients. Bring to a boil, stirring to blend. Reduce heat and simmer, uncovered, for 3-4 hours. During the last hour, pot may be covered if desired consistency is reached. Chili should be refrigerated overnight so fat can be skimmed from top.

Put chili over cooked spaghetti noodles. Kidney beans, chopped onions and grated cheddar cheese may be added, if desired.

*Chili may be frozen.*

**Yield: 8 servings**

Apryle Nickson (Mrs. James)



*The Winter Park Depot — late 1800's.*



## CHICKEN SOUP

- |  |  |
|--|--|
| <b>2 to 3 pounds chicken breasts</b>             | <b>1 package carrots (peeled and quartered) or 5 carrots</b> |
| <b>4 quarts water or enough to cover chicken</b> | <b>1 package celery (quartered) or 5 celery stalks</b>       |
| <b>3 tablespoons salt</b>                        | <b>1 package large old-fashioned egg noodles, narrow</b>     |
| <b>1 big onion (yellow or white)</b>             |  |

Wash chicken and add to water with salt. Boil for 10 minutes, then reduce to simmer for 50 minutes. While chicken is cooking, prepare onion, carrots and celery. Add to chicken at end of first hour of cooking. Continue to simmer for 1 more hour. Take chicken out and debone it.

Cook egg noodles according to package instructions. Add some of the deboned chicken and cooked egg noodles to soup stock. Heat thoroughly and serve.

**Yield: 12 servings**

Mary Teresa Grig

## NEW ENGLAND CLAM CHOWDER

- |  |                                       |
|--|---------------------------------------|
| <b>¼ pound sole or any other white fish</b>          | <b>1½ onions, chopped and sautéed</b> |
| <b>1 (6½-ounce) can whole baby clams, with juice</b> | <b>3 pieces crisp bacon</b>           |
| <b>3 (16-ounce) cans of Snow's clam chowder</b>      | <b>2½ cups of half-and-half cream</b> |
| <b>½ carrot, grated</b>                              | <b>4 tablespoons butter</b>           |

Poach sole or any other white fish in juice from baby clams. Sauté onions. Mix all other ingredients and add to above. Simmer 30 minutes.

*Can be frozen and reheated.*

**Yield: 6-8 servings**

Lynn Swett (Mrs. James)

### CONCH CHOWDER

8 large conch or 1  $\frac{1}{4}$  to  
1  $\frac{1}{2}$ -pound conch  
 $\frac{1}{4}$  pound salt pork, diced  
1 cup diced onion  
2 cups diced celery  
1 (20-ounce) can tomatoes  
2 teaspoons salt

$\frac{3}{4}$  teaspoon black pepper  
1  $\frac{1}{2}$  teaspoons thyme (may use  
up to 2 teaspoons)  
2 quarts boiling water  
2 quarts diced potatoes  
(optional, especially when  
serving garlic bread)

Grind conch and set aside. Brown salt pork, then drain all but 2 tablespoons drippings. Remove browned salt pork. Save for garnish.

Sauté the onions and celery in drippings for 15 minutes on low heat. Stir frequently. Add the tomatoes, salt, pepper, thyme, and boiling water. Add conch (and potatoes if desired). Cook over low heat for 2 hours.

**Yield: 4-6 servings**

Martha L. Ellis  
(Wife of the Reverend Benton Ellis,  
Headmaster of Trinity Preparatory School  
and the first Curate at All Saints)

### CRAB SOUP

1 (6 $\frac{1}{2}$ -ounce) can crab meat,  
drained and rinsed  
 $\frac{1}{2}$  cup sherry  
1 (10 $\frac{3}{4}$ -ounce) can tomato  
soup  
1 (10 $\frac{3}{4}$ -ounce) can green pea  
soup

1 (10 $\frac{1}{2}$ -ounce) can beef  
consommé  
 $\frac{1}{4}$  teaspoon curry powder  
 $\frac{1}{4}$  teaspoon paprika  
10 ounces half and half cream  
10 ounces milk (optional)

Soak crab in sherry for 1 hour. Whip next five ingredients in blender until mixed. Pour into medium size sauce pan. Stir in half-and-half and milk. Heat. Add crab and sherry. Continue heating until hot. Do not boil.

**Yield: 6-8 servings**

Emily Danner (Mrs. William)

## SEAFOOD BISQUE

1 can of crabmeat, shrimp or  
lobster  
½ cup sherry wine  
1 (10½-ounce) can tomato  
soup, undiluted

1 (10½-ounce) can green pea  
soup, undiluted  
2 soup cans milk (plus cream  
if desired)

Drain the can of crabmeat, shrimp or lobster. Soak it in sherry for 15 or 20 minutes. Combine soups and milk, bring to a boil, and simmer 5 minutes. Two or 3 minutes before serving, add the shellfish and sherry.

*NOTE: Particularly good and filling in cold weather.*

**Yield: 6-8 servings**

Margery Celler (Mrs. Frederic)

## GRAND CENTRAL STATION OYSTEW STEW

*A hearty meal for one!*

2 teaspoons butter, divided  
½ teaspoon Worcestershire  
sauce  
¼ teaspoon paprika  
¼ teaspoon celery salt  
6 large oysters

6 ounces oyster and clam  
broth  
1¼ cups half and half cream  
Additional paprika for  
garnish

Melt 1 teaspoon butter in pan; add Worcestershire sauce, paprika, celery salt and oysters. Cook until edges curl; add broth and half and half. Heat and pour into bowl, topping with remaining paprika and butter. Serve with crackers.

**Yield: 1 serving**

Douglas Seymour

### AVOCADO SOUP (Cold)

- |   |                                     |
|---|-------------------------------------|
| 1 large ripe avocado, peeled<br>and cut into 8 or 10 pieces | 1 cup sour cream                    |
| 1 tablespoon minced onion                                   | ¼ teaspoon dill weed                |
| 2 cans Crosse and Blackwell<br>red Madrilene consommé       | ¼ teaspoon cayenne pepper           |
|   | Additional dill weed for<br>garnish |

Blend everything in blender or food processor. Serve cold. Garnish with sprinkle of dill weed.

**Yield: 6-8 servings**

Margery Celler (Mrs. Frederic)

### BLENDER BORSCHT (RUSSIAN SOUP)

- |                                  |                          |
|----------------------------------|--------------------------|
| 1 (16-ounce) can beets           | Dash red pepper          |
| 1 (10½-ounce) can consommé       | For garnish: Sour cream, |
| ½ (10¾-ounce) can tomato<br>soup | thyme, celery salt       |

Mix first 4 ingredients in blender until smooth. Chill well. Season sour cream with thyme and celery salt to taste.

Serve in cups or consommé bowls topped with a tablespoon of the seasoned sour cream.

**Yield: 4-6 servings**

Sallie Sample (Mrs. Leroy)

### CUCUMBER SOUP

- |  |                                  |
|--|----------------------------------|
| 1 medium onion, chopped                    | 6 dashes Tabasco                 |
| 1 cup sour cream                           | 6 dashes Worcestershire<br>sauce |
| ¾ cup chicken broth                        | ¼ teaspoon celery salt           |
| 1 (10¾-ounce) can cream of<br>chicken soup | ¼ teaspoon celery powder         |
| 1 medium cucumber, peeled<br>and chopped   |                                  |

Place all ingredients, except seasonings, in blender, and blend well. Add seasonings and blend again. Chill at least 2 hours before serving.

**Yield: 4-6 servings**

Ann Bowles (Mrs. Robert W.)

## ZUCCHINI BISQUE (Hot or Cold)

4 tablespoons butter or margarine	3 to 4 medium zucchini, unpeeled, cut into small pieces
1 small onion, peeled and cut into small pieces	1 potato, medium, peeled and cut into 6-8 pieces
2 stalks celery, peeled and cut into small pieces	6 cups strong chicken broth
1 carrot, medium to large, peeled and cut into small pieces	2 teaspoons caraway seeds
	$\frac{3}{4}$ cup coffee cream

In 3-quart saucepan, melt butter and sauté the onion, celery and carrot in the butter until soft, not brown. Meanwhile, cut peeled potato and unpeeled zucchini in workable pieces and simmer in the chicken broth 30 minutes or until tender, adding the sautéed vegetables when they are ready, and the caraway seeds. Place a cup or two at a time in a blender to liquify. Serve hot or cold, stirring in cream just before serving.

*Do not use more than one potato, medium size.*

**Yield: 6-8 servings**

Margery Cellery (Mrs. Frederic)

## CALIFORNIA GAZPACHO

$\frac{1}{2}$ Spanish onion	2 cups V-8 juice
1 large tomato, seeded and peeled	2 to 3 tablespoons red wine vinegar
$\frac{1}{2}$ cucumber	2 tablespoons olive oil
1 large celery stalk	1 teaspoon sugar
$\frac{1}{2}$ green pepper	1 tablespoon lemon juice
1 teaspoon finely chopped chives	1 teaspoon salt
2 teaspoons finely chopped parsley	$\frac{1}{4}$ teaspoon pepper
1 minced garlic clove	$\frac{1}{2}$ teaspoon Worcestershire sauce
	$\frac{1}{8}$ teaspoon Tabasco

Finely chop vegetables in food processor (or by hand). Add all the rest of the ingredients and chill for a few hours.

**Yield: 6 servings**

Linda Schwaderer (Mrs. Owen)



### GAZPACHO

2 tablespoons salad oil  
2 tablespoons olive oil  
4 tablespoons cider vinegar  
1 medium onion, coarsely  
chopped  
 $\frac{1}{3}$  green pepper, coarsely  
chopped  
1 cucumber, peeled and  
coarsely chopped (not  
seeded)

4 medium tomatoes, skinned  
(not seeded)  
1 (16-ounce) can tomato juice  
4 to 5 good dashes garlic salt  
Additional tomato juice, if  
needed  
Diced tomatoes, cucumber  
and green pepper for  
garnish

Combine all ingredients in the order given in a blender or food processor, blending a few seconds after each addition (or to consistency desired). Add tomato juice and garlic salt to top of blender. Chill thoroughly and serve in chilled bowls. Sprinkle diced tomatoes, cucumber and green pepper on top before serving, or pass dish containing these ingredients after serving.

*Do not use more than  $\frac{1}{3}$  green pepper or soup will be bitter.*

*The seeds in the tomatoes and cucumber are used for thickening, and do not appear as seeds after blending.*

*Do not substitute another oil for the olive oil as it and the garlic salt give necessary flavor.*

**Yield: 6-8 servings**

Margery Celler (Mrs. Frederic)



*The Winter Park Woman's Club — Then ...*

## SARA'S GAZPACHO

- |  |                      |
|--|----------------------|
| ¼ cup oil  | ½ can beef consommé  |
| ½-1 ½ teaspoons garlic powder                                | 2 cucumbers (seeded) |
| 1 tablespoon lemon juice                                     | 1 green pepper       |
| ½ cup parsley chopped  | 1 carrot             |
| 1 (14½-ounce) can whole tomatoes or 5 fresh tomatoes skinned | 1 zucchini           |
|  | 1 onion              |
|  | 1 avocado            |

Pour oil into food processor, blend with garlic, lemon and parsley. Add tomatoes and consommé and blend. Remove to large bowl. Process rest of vegetables, except one cucumber, until finely chopped. Add to large bowl. Process remaining cucumber coarsely and stir into soup. Chill well at least 2 hours. Serve chilled.

*Can delete pepper, onion and avocado.  
Good party recipe.*

**Yield: 6 servings**

Sara Whiting (Mrs. Macauley)



*... and now.*

### LESLIE'S FRUIT GAZPACHO

*A delicious way to enjoy fresh fruits in season!*

2 cups tomato purée  
3 cups freshly squeezed  
orange juice  
Grated zest of 1 orange  
Grated zest of 1 lime

2 teaspoons sugar  
2 cups diced cantaloupe  
2 cups diced honeydew  
1 mango, peeled and diced

1 apple, peeled and diced  
1 cup fresh blueberries

1 cup green or red grapes,  
halved

**Garnish: Strawberry halves  
and sliced kiwi fruits**

Combine first 8 ingredients in a large bowl. Process  $\frac{1}{2}$  of mixture in blender or processor with steel blade. Return pureed fruit mixture to bowl of diced fruit and liquid. Stir in apples, blueberries and grapes, and refrigerate, covered, for 2 hours.

Ladle into soup bowls and garnish with strawberry halves and sliced kiwi fruit.

**Yield: 8 servings**

Dorothy Stonecliffe (Mrs. David W.)



*Early Rectory.*

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# BREADS

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## ★ COFFEE RING

**1 packet yeast**  
**¼ cup warm water**  
**3 tablespoons sugar**  
**1 teaspoon salt**  
**4 cups flour**  
**1 cup shortening (Crisco)**  
**3 egg yolks**

**1 cup warm milk**  
**Sugar**  
**Cinnamon**  
**Raisins**  
**Pecans**  
**1 ½ cup butter**

### **Glaze**

**2 tablespoons butter**  
**1 ½ cups confectioners sugar**

**3 tablespoons milk**

Preheat oven to 375°. Dissolve yeast in warm water, and set aside.

Mix dry ingredients together. Cut in shortening, then add yeast mixture. Mix egg yolks and warm milk together, and then add to mixture. Place in refrigerator overnight, covered.

Next Day: Divide dough into 4 parts. Roll out like a pie crust to about 6x25-inches.

Sprinkle generously with sugar, cinnamon, raisins and pecans. Dot each with ⅓ cup butter. Moisten edges with water. Roll up, and then form into rings. Place in 9-inch round cake pans or on cookie sheets. Let raise at room temperature for 2 hours. Bake at 375° for 20 minutes. Glaze immediately.

Glaze: Melt butter. Add milk and sugar. Mix until smooth.

*This is good with coffee, particularly when served warm. It may be frozen.*

**Yield: 24 servings**

Hazel Vass

## BREADS

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### ★ CHOCOLATE CHIP COFFEE CAKE

**½ cup butter or margarine**  
**1 cup sugar**  
**2 eggs**  
**2 cups flour**

**2 teaspoons baking powder**  
**1 teaspoon baking soda**  
**1 (8-ounce) cup sour cream**  
**1 teaspoon vanilla**

#### **Topping:**

**½ cup chocolate chips,**  
**chopped in blender**  
**¾ cup brown sugar**

**1 teaspoon cinnamon**  
**½ cup chopped pecans**  
**(optional)**

Preheat oven to 350°. Spray Bundt or tube pan with a non-stick spray. Cream butter and sugar. Beat in eggs and blend well. Mix flour, baking powder and soda together; add to cream mixture, and mix well. Fold in sour cream and vanilla, mixing until smooth.

For topping, mix together chopped chocolate chips, brown sugar, cinnamon and chopped pecans. In prepared pan, alternate ⅓ batter with topping, ending with batter. Swirl batter with knife. Bake at 350° for 50 to 60 minutes. Let cool before removing from pan.

**Yield: 20 servings**

**Ann Pharr**

### BREAKFAST APPLE PIE

**1 egg, beaten**  
**¾ cup milk**  
**3 tablespoons vegetable oil**

**½ cup sugar**  
**⅓ cup chopped pecans**  
**1½ cups biscuit mix**

#### **Topping:**

**2 large apples, cut in wedges**  
**2 tablespoons sugar**

**¼ teaspoon cinnamon**  
**1 teaspoon butter**

Combine egg, milk, oil, sugar, pecans and biscuit mix in bowl. Pour into buttered 9-inch pie pan.

Arrange apple wedges on top. Sprinkle with sugar and cinnamon. Dot with butter. Bake at 375° for 30 to 35 minutes.

**Yield: 6 servings**

**Betty Mackey (Mrs. Charles D.)**



## BLUEBERRY BUCKLE COFFEE CAKE

**¾ cup sugar**  
**¼ cup soft shortening (or**  
**margarine)**  
**1 egg**  
**½ cup milk**

**2 cups flour**  
**2 teaspoons baking powder**  
**½ teaspoon salt**  
**2 cups well-drained blue-**  
**berries (may use frozen)**

### Crumb Mixture:

**½ cup sugar**  
**⅓ cup sifted flour**  
**½ teaspoon cinnamon**

**¼ cup soft butter (or**  
**margarine)**

Preheat oven to 375°. Grease and flour 9" square pan.

Mix together thoroughly the sugar, shortening and egg. Stir in milk. Sift together and stir in flour, baking powder and salt. Carefully blend in the 2 cups of blueberries last.

Spread batter in greased and floured pan. Sprinkle top with well-blended crumb mixture.

Bake in 375° oven 45 to 50 minutes. Cut into 9 squares and serve warm, fresh from the oven.

*There is never any left over to freeze.*

**Yield: 9 servings**

Nancy Neide Johnson (Mrs. George)

## ★ YUM YUM BREAKFAST ROLLS

**2 (8-ounce) packages cream**  
**cheese**  
**½ cup sugar, to taste**  
**2 egg yolks**  
**1½ to 2 loaves bread (any kind)**  
**with crusts removed**

**½ pound (2 sticks) butter,**  
**melted**  
**1 cup cinnamon sugar**

For filling, mix cream cheese, sugar and egg yolks until smooth. Roll bread flat, spread on filling and roll up. Dip in melted butter and then cinnamon sugar. (If necessary, use more butter and cinnamon sugar.) Bake at 350° until crisp (about 5 minutes).

**Yield: 30-40 rolls**

Bess Arnall

### GRANOLA CEREAL

*St. Mary's Convent, Milwaukee, Wisconsin*

**3 cups rolled oats**

**½ cup coconut**

**½ cup almonds, sliced or  
slivered**

**¼ cup sesame seeds**

**½ cup wheat germ (optional)**

**½ cup honey**

**¼ cup oil**

**2 teaspoons almond extract**

**Pinch of salt**

In a large baking pan, combine oats, coconut, almonds, sesame seeds and wheat germ. Mix together honey, oil, almond extract and salt and toss with dry ingredients. Cook in a 250° oven, stirring frequently, until golden brown (about an hour). Store in a tightly covered container.

**Yield: 5 cups**

**Edie Franklin**

(Wife of the Reverend Hank Franklin,  
Assistant Rector at All Saints)

### ★ BLUEBERRY MUFFINS

**3 large eggs**

**1 cup milk**

**½ cup peanut oil**

**3 cups flour**

**1 cup sugar**

**1 teaspoon salt**

**4 teaspoons baking powder**

**1 cup blueberries**

**Topping:**

**⅓ cup brown sugar**

**¼ cup flour**

**½ teaspoon cinnamon**

**3 tablespoons firm butter or  
margarine**

Preheat oven to 400°. Grease 20 to 24 muffin tins.

In large bowl, beat eggs; stir in milk and oil. Stir in flour, sugar, salt and baking powder until just blended. Stir in blueberries. Fill muffin tins ⅔ full.

For topping, mix brown sugar, flour, cinnamon, and butter until crumbly. Sprinkle topping on each muffin. Bake at 400° for 20 to 25 minutes.

**Yield: 20-24 muffins**

**Marian Hollyday (Mrs. John)**

## BREAKFAST MUESSL

- |                                     |                                     |
|-------------------------------------|-------------------------------------|
| 1 cup dry, uncooked oatmeal         | ¼ pound raisins or sultanas         |
| ¼ pound nuts (any kind),<br>chopped | Fresh bananas and grapes,<br>sliced |
| ½ cup brown sugar                   |                                     |

Mix oatmeal, nuts, sugar and raisins and store until needed in freezer.

When ready to serve, add fresh sliced bananas and sliced grapes to taste. Pour fresh milk over as you would a cereal.

*This recipe came from a British "Peace Corps" worker in South American and is especially good for camping and excursions.*

**Yield: 3-4 cups**

Laurel Saint John

## ★ MY FAVORITE MUFFINS

- |                              |                             |
|------------------------------|-----------------------------|
| 4 cups all-purpose flour     | 1 cup finely chopped pecans |
| 2½ cups sugar                | 1 cup shredded coconut      |
| 1 teaspoon salt              | 2 apples, peeled and grated |
| 4 teaspoons baking soda      | 6 large eggs                |
| 4 teaspoons ground cinnamon  | 2 cups vegetable oil        |
| 4 cups finely grated carrots | 4 teaspoons vanilla         |
| 1 cup currants               |                             |

Preheat oven to 350°.

Sift together in a large bowl the dry ingredients. Stir in the carrots, currants, pecans, coconut and apples.

In a separate bowl, beat the eggs, oil and vanilla. Stir this into the flour mixture until batter is just combined. Spoon into well-buttered or paper cup lined miniature muffins tins, filling to the top.

Bake at 350° for 30 minutes.

*The cooked muffins can be refrigerated for several days or frozen for two or three months.*

**Yield: 75 muffins**

Marian Hollyday (Mrs. John)

### SIX WEEKS BRAN MUFFINS

3 cups All Bran, divided	1 teaspoon salt
1 cup boiling water	1 cup raisins
1 cup sugar	2 eggs, beaten
2½ cups plain flour (unsifted)	½ cup vegetable oil
2½ teaspoons soda	1 pint buttermilk

Put 1 cup bran in 1 cup boiling water. Set aside.

Mix all dry ingredients, raisins and the other 2 cups bran. Add eggs, oil and buttermilk, and then add the soaked bran. Stir. Pour into bowl or pitcher, and cover tightly. Use as needed. Batter can keep in refrigerator 6 weeks.

Bake in a well-greased muffin tins at 375° for 20 minutes.

*Bananas may be substituted for the raisins. This recipe is very high in fiber. We feel it is very nutritious and a good way to start the morning. The muffins are very moist so do not overcook.*

*Cooking time may be reduced by using a microwave. The time required varies with each individual microwave. Start with one minute, and work up.*

**Yield:**

Linda Cooper (Mrs. James)

### ICE CREAM MUFFINS

1 pint ice cream (vanilla, lemon, blueberry, etc.)	2 cups self-rising flour
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Melt ice cream and add flour, mixing well. Bake in muffin tin (sprayed with a non-stick spray) at 350° for 12 to 15 minutes.

**Yield: 10-12 muffins**

Helen Pitts (Mrs. Jack)

★ **MINIATURE NUT AND FRUIT MUFFINS**

1 cup plus 2 tablespoons flour	¼ cup chopped dried apricots
½ cup sugar	1 teaspoon grated rind of orange
1 teaspoon baking powder	1 large egg
½ teaspoon baking soda	⅓ cup milk
¼ teaspoon salt	½ cup butter, melted and cooled
¾ cup chopped coconut	1 teaspoon vanilla
½ cup raisins	
½ cup chocolate chips	
⅓ cup chopped walnuts	

Preheat oven to 325°. Butter 1¾-inch muffin tins.

Sift together flour, sugar, baking powder, baking soda, and salt. Add coconut, raisins, chocolate chips, nuts, apricots and rind. Toss mixture well.

Beat egg and milk; add cooled butter and vanilla. Add this mixture to the flour mixture. Stir until all the batter is just combined. Do not beat.

Spoon into buttered muffin tins, filling ⅔ full.

Bake at 325° for 15 to 20 minutes. Cool on racks.

*These muffins may be frozen for 2 to 3 months.*

**Yield: 36 small muffins**

Marian Hollyday (Mrs. John)

**BELLE'S SPOON BREAD**

*An "old South favorite"*

1 cup white corn meal	2 eggs
1 teaspoon salt	2 cups milk
3 tablespoons bacon fat	Pinch baking powder
2 cups hot water (boiling)	

Preheat oven to 400°.

Place the corn meal, salt and bacon fat in bowl. Pour the boiling water over these ingredients and let cool. Add the eggs, beaten well, the milk and baking powder. Pour into 8x10-inch greased pan, and bake at 400° for 30 minutes. Serve immediately.

**Yield: 1 loaf**

Edith L. Neide (Mrs. Butler)



### ★ ZUCCHINI NUT MUFFINS

3 cups all purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon cinnamon  
2 cups sugar  
4 eggs, room temperature

1 cup oil (preferably soybean)  
2 cups grated unpeeled  
zucchini (about 12 ounces)  
½ teaspoon vanilla  
1 cup walnuts, chopped  
½ cup golden raisins

Preheat oven to 350°. Generously grease standard-size muffin pans.

Sift flour, baking powder, baking soda, salt and cinnamon; set aside. Combine sugar and eggs in large bowl of electric mixer, and beat at medium speed 2 minutes. Gradually add oil in slow, steady stream, beating constantly 2 to 3 minutes.

Add zucchini and vanilla, and blend well. Stir in walnuts and raisins. Fold in sifted dry ingredients just until batter is evenly moistened; do not overmix.

Spoon batter into prepared muffin pans, filling  $\frac{2}{3}$  full. Bake until lightly browned, about 25 minutes. Let stand 10 minutes, then turn muffins out onto racks to cool.

*Pecans may be substituted for walnuts. These muffins may be frozen.*

**Yield: 30 muffins**

Mary C. Tomlinson (Mrs. H.R.)

### CREAMY CORN BREAD

*Melts in your mouth!*

1 box Jiffy cornbread mix  
1 cup sour cream  
½ cup salad oil

3 eggs  
1 (8-ounce) can cream-style  
corn

Combine ingredients and pour into a greased 8-inch square pan. Bake at 325° until brown on top, about 45 minutes.

*This recipe doubles and triples easily and will disappear in a crowd!*

**Yield: 16 servings**

Helen Bates (Mrs. Thomas R.)  
Creigh Fratt (Mrs. C. Diller)  
Jo Jones (Mrs. Kennon)

## ANADAMA BREAD

½ cup corn meal  
 2 cups boiling water  
 2 tablespoons butter or  
 margarine  
 ½ cup molasses  
 1 teaspoon salt

1 package yeast  
 ½ cup warm water  
 5 cups flour (one 2-lb.  
 bag just makes it),  
 sifted

Stir corn meal into boiling water. Add shortening, molasses and salt. When lukewarm, add yeast which you have dissolved in ½ cup warm water. Add flour to make a stiff dough. Knead well, and turn into a greased bowl. Let rise until double in bulk, then knead again on floured board, and shape into two loaves. Put in glass bread pans — let rise again. Bake in 400° oven for 15 minutes. Reduce heat to 300°, and bake 45 minutes longer.

To rise:

Turn on oven to 200°, then turn off. Put pan of hot water on lower shelf in oven. Cover bread pan with light linen towel. Also cover the bowl while the bread is rising. Be sure to take covers off and water out of the oven while baking.

**Yield: 2 loaves**

Lina Wharton (Mrs. William)

## NANA'S DATE-NUT BREAD

1 cup boiling water  
 1 cup dates, cut fine  
 1 cup brown sugar  
 1 teaspoon shortening  
 1 egg, beaten

1 teaspoon vanilla  
 ½ teaspoon salt  
 2 cups flour  
 1 teaspoon soda  
 1 cup walnuts

Pour boiling water over dates and cool. Cream together the sugar and shortening, then add egg, vanilla and salt. Combine sugar mixture with date mixture and add the flour and soda and walnuts. Pour into a well-greased loaf pan and bake in a 350° oven for 1 hour.

**Yield: 1 9x5-inch loaf**

Ann Fratt (Mrs. C. Frederick)

### FRENCH BREAD

**4½ to 5½ cups flour, divided**  
**1 tablespoon sugar**  
**1 tablespoon salt**  
**2 packages dry yeast**  
**1 tablespoon butter**

**1¾ cups very warm water**  
**Corn meal**  
**Peanut oil**  
**1 egg white**

Preheat oven to 425°.

In a large bowl, mix 1½ cups flour, sugar, salt, yeast and butter. Gradually add water. Beat two minutes at medium speed with mixer. Add ¾ cup flour. Beat at high speed two minutes. Stir in enough flour to make dough stiff. Turn out on lightly floured surface. Knead until smooth and elastic, about 8 to 10 minutes. Cover with plastic wrap, then a dish towel. Let dough rest for 20 minutes in a warm place.

Divide dough in half. Roll each into oblong shape.

Place on greased baking sheet sprinkled with corn meal. Brush dough with peanut oil. Cover loosely with plastic.

Refrigerate 2 to 24 hours. Uncover and let stand at room temperature for 10 minutes. Make diagonal cuts in top of crust.

Bake at 425° for 20 minutes. Brush with egg white, and then bake 5 to 10 minutes longer.

*This is good for entertaining because the dough can be made the day before and baked fresh when you need it.*

**Yield: 2 loaves**

Becky McCammon (Mrs. Donald)

### HOOTSLA (Egg Bread)

**½ cup butter**  
**½ loaf day-old bread, cut**  
**in cubes (about 8 cups)**  
**3 eggs, beaten**

**½ cup milk**  
**½ teaspoon salt**  
**⅛ tablespoon pepper**

Melt butter in large skillet over low heat. Add the bread cubes and toss until lightly browned. Mix together beaten eggs, milk, salt and pepper. Pour mixture over bread cubes in the skillet. Cook over medium heat until mixture is set and browned on the bottom. Serve at once.

**Yield: 6 servings**

Dré Fausnaugh (Mrs. Cloyde)

**FASTNACHT POTATO CAKE**

**½ cup hot mashed potatoes**  
**½ cup butter**  
**1 egg, beaten**  
**½ cup sugar**  
**2 teaspoons salt**  
**¼ teaspoon ground nutmeg**  
**1 package active dry yeast**

**¼ cup warm water**  
**7 to 7½ cups sifted flour**  
**1½ cups potato water**  
**(reserved from boiling potatoes)**  
**Melted butter**  
**Brown sugar**

Put mashed potatoes in a bowl. Beat in the butter, then the egg and a mixture of the sugar, salt and nutmeg. Beat until fluffy. Soften the yeast in ¼ cup warm water, and let stand 5 to 10 minutes. Beat yeast into potato mixture. Alternately add the flour and potato water to the yeast mixture, beating well after each addition. If necessary, add more flour to make a soft dough. On a floured surface, knead dough until smooth and satiny. Pour into a greased bowl. Grease top of dough, cover, and let rise in a warm place until doubled, about 1½ hours. Punch down dough, and divide into 2 portions. Fit each into an 8x8x2-inch pan. Brush with melted butter, and sprinkle with brown sugar.

Bake at 400° for 20 minutes.

**Yield: 8-10 servings**

**Dré Fausnaugh (Mrs. Cloyde)**

**BEER BREAD**

**1 can beer, standard size**  
**3 cups self-rising flour**

**⅓ cup sugar**  
**Butter**

Preheat oven to 350°.

Mix beer, flour and sugar together. Do not use mixer. Dough will be lumpy. Put in 9x5-inch greased loaf pan. Bake at 350 degrees for 55 minutes. Brush top with butter when finished baking.

**Yield: 1 loaf**

**Helen and Tom Bates**

## BREADS

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### ZUCCHINI BREAD WITH CREAM CHEESE AND ORANGE MARMALADE

**3 cups all-purpose flour**

**1 teaspoon salt**

**2 to 3 teaspoons cinnamon  
(to taste)**

**1 teaspoon baking soda**

**¼ teaspoon baking powder**

**¼ teaspoon nutmeg**

**3 eggs**

**2 cups brown sugar**

**2 cups grated zucchini**

**1 cup salad oil**

**2 teaspoons vanilla**

**1 cup chopped pecans**

**Cream cheese**

**Orange marmalade**

Preheat oven to 325°. Sift dry ingredients and set aside. Mix eggs, sugar, zucchini, oil and vanilla together. Add flour mixture and nuts. Do not beat — just mix. Pour into 2 greased 9x5-inch loaf pans and bake at 325° for 65 minutes. Cool in pans before removing. Serve with plain cream cheese or cream cheese mixed with orange marmalade.

**Yield: 2 9x5-inch loaves**

Shannon Gridley (Mrs. William)

### ZUCCHINI BREAD

**1 cup whole wheat flour**

**½ cup flour**

**½ teaspoon salt**

**½ teaspoon soda**

**½ teaspoon baking powder**

**¼ teaspoon ground ginger**

**1 medium zucchini**

**2 eggs**

**¾ cup sugar**

**½ cup oil**

**½ cup nut pieces, chopped fine**

**1 teaspoon grated lemon rind  
(fresh or dried)**

Preheat oven to 350°.

Sift flours, salt, soda, baking powder, and ginger together in a bowl and set aside. Grate zucchini, and set aside. Mix eggs, sugar and oil until well blended. Add sifted dry ingredients gradually until well mixed. Add zucchini, nuts and lemon rind. Mix again.

Pour batter into a well greased 8" or 9" loaf pan. Bake at 350° for 1 hour.

*This may be frozen for up to a month.*

**Yield: 10 servings**

Sally W. van Solkema (Mrs. Frits)



# MONKEY BREAD

1 cup sugar  
2 tablespoons cinnamon,  
divided  
4 cans refrigerator buttermilk  
biscuits (8 to 10 per can)

1 cup brown sugar  
 $\frac{1}{2}$  cup pecans, finely chopped  
 $\frac{1}{4}$  pound (1 stick) butter or  
margarine

Preheat oven to 350°. Spray loaf or Bundt pan with a non-stick spray.

Mix 1 cup sugar and 1 tablespoon cinnamon together. Cut each biscuit into 4 pieces and roll each piece in the sugar mixture. Place each piece in the bottom of the pan to form layers, stopping after each layer.

Mix brown sugar and remaining tablespoon of cinnamon with nuts to make topping. Sprinkle topping over top of each layer of biscuits. Continue making layers until all biscuits are used, then melt the butter and drizzle all over the top.

Bake at 350° for about 35 minutes.

*Best served warm, using fingers to pull apart the pieces.*

**Yield: 10-12 servings**

Dickie Colado (Mrs. Guy)



*Park Avenue circa 1930.*

### ★ DELILAH'S STICKY BUNS

½ cup sugar (add 2 teaspoons cinnamon for cinnamon sugar)	2 teaspoons salt
2 eggs	2 cups hot water
1 cup butter or margarine	2 packages dry yeast
	6 cups flour, divided

#### **Pan Covering (one pan)**

½ cup butter or margarine  
¾ cup brown sugar (dark,  
light or mixed)

Preheat oven to 350°.

Beat the sugar and eggs until blended. Add the butter, salt, hot water and dry yeast, and beat until mixed. Add 4 cups of flour, and beat hard. Then add 2 cups of flour, and beat with a wooden spoon (or strong mixer).

Let rise until double — punch down, and cool in refrigerator, covered with moist towel until dough is workable (1 to 2 hours). Prepare pan covering (see below) for two 9x13-inch baking pans.

Take half of dough, and divide again in half, and roll this out into size of pan (13"x9"). Oil the rolling pin and the rolling surface with butter. Lightly butter dough (using a pastry brush) and sprinkle on the cinnamon sugar. Roll lightly the long way and seal. Cut in thirds (about 4.3 inches each) and cut each third in four parts, ending up with 12 rolls from one quarter of the dough. Similarly prepare the remaining three quarters. Allow rolls to rise 1 hour or until double in size, on greased cookie sheet.

When rolls are ready, arrange in prepared pans (24 per pan). This recipe can be made one half one day and the other half the next day.

#### **Pan Covering (for 1 pan):**

Melt ½ cup butter and add the brown sugar. Melt until bubbly, and whip. Then pour on bottom of pan to cover. (Spray a non-stick spray on bottom of pans first to make the buns easier to remove.)

Bake at 350° to 375° for 20 to 25 minutes.

*This is great to give for Christmas breakfast or other special occasions.*

**Yield: 48 buns**

Thomas R. Bates  
Senior Warden 1986 and 1986

## JULEKAGE (Norwegian Christmas Bread)

2 cups milk  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{4}$  cup butter or margarine,  
 unsalted  
 $\frac{1}{2}$  teaspoon salt (if desired)  
 2 teaspoons ground cardamon  
 1 envelope active dry yeast  
 $\frac{1}{4}$  cup warm water (105°-115°)  
 1 teaspoon sugar

1 egg at room temperature  
 7 to 8 cups flour, divided  
 1 cup mixed candied fruit and  
 peel, diced  
 1 cup raisins  
  
 Decorations: honey and  
 candied fruit or confectioners  
 sugar

Preheat oven to 350°.

Scald milk. Stir in sugar, butter, salt (if desired) and cardamon. Cool to lukewarm. Dissolve yeast in warm water. Add teaspoon sugar to make sure it froths. When yeast has frothed and milk is lukewarm, combine and add egg and half the flour. Beat to mix well.

Stir in candied fruit and raisins and enough flour to make dough stiff enough to knead. Turn out dough on floured surface. Cover with bowl and let rest 10 to 15 minutes.

Knead about 10 minutes.

Place dough in greased bowl, and turn to grease top. Cover and place in warm, draft-free area until doubled — about 1½ hours. Punch down and let rest 10 minutes.

Divide dough. Knead lightly. Form into loaves, and put in two 9x5-inch greased loaf pans (or two 9-inch flat pans). Let rise 1½ hours.

Bake at 350° 40 to 45 minutes until golden brown. Brush on honey while still warm. Decorate as desired with sugar or fruit.

*This is traditional Norwegian Christmas bread, a family recipe served on Christmas morning for many years. With thin sliced ham and Jarlsberg cheese, it makes wonderful open-faced sandwiches for lunch. It's great toasted, too! It may be frozen for up to 6 weeks.*

**Yield: 2 large loaves**

Elsie Tysseland (Mrs. Sverre)

### ★ PRIORY ALTAR BREAD

$\frac{7}{8}$ cup lukewarm water (more if needed)	$1\frac{1}{2}$ tablespoons olive or salad oil
1 packet dry yeast	$\frac{1}{4}$ teaspoon salt
1 tablespoon honey	$2\frac{2}{3}$ cups whole wheat flour*

Measure the water into a mixing bowl and add the yeast, stirring it until the yeast dissolves. Stir in the honey, oil and salt. Add the flour (unsifted) and mix it in completely by hand. If the flour does not completely dampen, add more water, a little at a time. Turn the dough out onto a very lightly floured board and knead the dough thoroughly for five minutes or longer. This kneading is very important. After the kneading, when the dough is nice and elastic, replace the dough in the bowl and cover it with a damp towel. Let it rise for 1 to  $1\frac{1}{2}$  hours in a warm place. It should double in bulk. Now, turn the dough out onto a lightly floured board and knead for a moment. Roll the dough out to a quarter-inch thickness and cut into rounds with a biscuit cutter or tin can of appropriate size.\*\* Press 2 lines across the dough with the blade of a knife (not cutting through) so that the loaf may be divided into quarters. Transfer to a very lightly oiled baking sheet, or ungreased non-stick pan. Bake in a preheated  $350^{\circ}$  oven for 10 to 12 minutes. Do not overbake. The loaves may be sealed in plastic bags and frozen for future use.

*\*Pillsbury's Whole Wheat Graham Bromated Flour is recommended.*

*\*\*Two-inch circles make about twelve communions, soup can size makes about 15 communions and tuna fish can size about 30.*

**Yield: varies according to size**

Christine Folwell  
(Wife of The Right Reverend William H. Folwell,  
Bishop of the Diocese of Central Florida  
and former Rector of All Saints Church)

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# SALADS

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## HOT BEAN SALAD

3 (15-ounce) cans kidney  
beans, drained and rinsed  
1 cup chopped celery  
½ cup chopped green pepper  
½ cup chopped onion  
1 cup chopped tomato

1 (4-ounce) can green chilies,  
chopped  
2 teaspoons chili powder  
1 teaspoon salt  
1 cup mayonnaise  
1 cup crushed tostado chips

Preheat oven to 350°.

Combine everything except tostado chips. Mix carefully, but thoroughly. Place in an 8x12-inch baking dish, and top with chips. Bake 40 minutes at 350°, uncovered.

Allow additional baking time if you have prepared the salad ahead and refrigerated.

**Yield: 6-8 servings**

Apryle Nickson (Mrs. James)

## THERESA'S BLACK-EYED PEA SALAD

*Good with New Year's Eve Supper or New Year's Day Brunch.*

2 (10-ounce) packages frozen  
black-eyed peas, cooked  
and drained (or 2 cans  
fresh black-eyed peas)  
1 medium sized onion,  
chopped fine

1 medium sized bell pepper,  
chopped  
3 to 4 ribs of chopped celery

### Dressing:

¼ cup champagne or wine  
vinegar  
¼ cup salad oil

¼ cup sugar  
Tabasco sauce to taste  
Salt to taste

Cook peas until firm. Do not overcook. Mix peas, onion, pepper and celery. Combine dressing ingredients, and mix with salad. While tossing, more tabasco may need to be added.

Cover and refrigerate.

**Yield: 4-6 servings**

Milly Marnock (Mrs. Edward)



### CHEESY BROCCOLI SALAD

2 bunches broccoli  
1 cup shredded sharp cheese  
1 small onion, chopped

1 pound bacon, fried, drained  
and crumbled

**Dressing:**

1 cup margarine  
 $\frac{1}{2}$  cup sugar

3 tablespoons vinegar

Use flowerettes of broccoli and any tender parts, sliced very thin. Add remaining ingredients, and toss with dressing. Refrigerate overnight.

**Yield: 8-10 servings**

Dorothy Newman (Mrs. Carter)

### CRUNCHY BROCCOLI SALAD

2 packages fresh broccoli  
1 cup raisins  
1 cup sunflower seeds or  
Spanish peanuts, as desired

1 small onion, diced  
 $1\frac{1}{2}$  cups mayonnaise  
 $\frac{1}{2}$  cup sugar  
6 tablespoons vinegar

Toss broccoli, raisins, sunflower seeds (or peanuts) and onion together. Mix mayonnaise, sugar and vinegar. Combine the two mixtures, and marinate in refrigerator 2 hours or overnight.

Stir well before serving.

**Yield: 8 servings**

Ucola Forness (Mrs. William)  
Laura Stapp (Mrs. Charles)

## BROCCOLI AND OLIVE SALAD

2 bunches fresh broccoli  
(flowers only)  
1 medium onion, sliced very  
thin  
1 cup sliced green stuffed  
olives

1 cup Parmesan cheese  
1 cup mayonnaise  
Juice of 1 to 1½ fresh lemons  
Fresh ground pepper

Wash broccoli, and cut flowers into medium-sized pieces. Cook very slightly until crisp, tender by steaming or by microwaving. Drain well.

Place the following ingredients in large bowl or covered container. First put layer of broccoli, some slices of onion and olives. Sprinkle with part of Parmesan cheese and a dash of pepper. Use about ¼ of mayonnaise and toss salad. Repeat until all ingredients are used. Then squeeze lemon over it, and toss again.

*This will keep well stored in a plastic covered container in refrigerator. Stir or toss once a day. When ready to serve, add a little more fresh lemon juice as you toss. Arrange in serving bowl.*

**Yield: 8-10 servings**

Mary Miller (Mrs. A. Ray)

## RAW BROCCOLI SALAD

1 bunch broccoli  
4 hard-boiled eggs, chopped  
¾ cup mayonnaise, mixed  
with 1 tablespoon olive  
juice

1 (6½-ounce) can water  
chestnuts, diced  
½ (16-ounce) jar green stuffed  
olives, chopped

Cut flowerettes off broccoli at the top and separate. Peel stems and dice.

Mix all ingredients together. Serve in large bowl. Let stand in refrigerator at least 1 hour before serving.

*Good for church suppers or picnics.*

**Yield: 12-15 servings**

Milly Marnock (Mrs. Edward)

### CAESAR SALAD FOR FOUR

1 teaspoon garlic, crushed	Juice of $\frac{1}{2}$ lemon
2 anchovy fillets	1 egg (cooked in hot water for 1 minute)
1 tablespoon croutons	$\frac{1}{2}$ to $\frac{3}{4}$ cup oil
1 tablespoon red wine vinegar	1 heaping tablespoon freshly grated Parmesan cheese
2 dashes Tabasco sauce	1 large head Romaine lettuce
1 teaspoon Worcestershire sauce	$\frac{1}{2}$ cup croutons, homemade
1 teaspoon Grey Poupon mustard	

In a large salad bowl, combine first 4 ingredients. Crush croutons with back of large spoon, and rub everything into a fine paste with a fork. In a smaller bowl, add the next five ingredients. Beat liquid smooth with wire whisk and slowly add oil, beating continuously until you obtain a creamy thick dressing (use as much oil as necessary). Combine this dressing with the previously made paste and the cheese. Add cleaned salad leaves torn into manageable size pieces. Toss with croutons and serve.

**Yield: 4 servings**

Sheran Howle (Mrs. Lynn)

### CUCUMBER AND ONION SALAD

4 cucumbers	1 $\frac{1}{2}$ cups mayonnaise
1 medium onion, sliced very thin	$\frac{1}{2}$ cup sugar
	$\frac{1}{4}$ cup vinegar

Wash and score cucumbers with fork tines (leave peeling on). Slice very thin. Combine with remaining ingredients (except cherry tomatoes) and chill.

When ready to serve, drain most of marinade (reserve for leftovers) from cucumbers, and serve in a shallow bowl topped with small cherry tomatoes.

*Better if prepared 24 hours in advance. Wonderful with sandwiches or as a side dish with a meal.*

**Yield: 8-10 servings**

Ardis Fratt (Mrs. Charles D.)

## MARINATED CUCUMBER SALAD

6 cups cucumbers, sliced  
1 medium onion, sliced

1 green pepper, diced  
1 tablespoon salt

## Syrup:

2 cups sugar  
1 cup vinegar

2 tablespoons celery seed

In a 2-quart or larger bowl, cover the cucumbers, onion and green pepper with the tablespoon of salt and enough water to cover. Refrigerate 2-3 hours.

Meanwhile, mix sugar, vinegar and celery seed, and let stand while cucumbers are being refrigerated, stirring frequently. Drain saline water from cucumbers, and pour the sugar, vinegar and celery seed syrup over.

Let stand at least a day before serving. Will keep in refrigerator at least 3 months.

**Yield: 6-8 servings**

Anne Alexander (Mrs. James A.)

## GREEN PEA SALAD ELEGANTÉ

4 (10-ounce) packages frozen  
peas  
1 cup chopped scallions

1 pound bacon, cooked and  
crumbled

## Dressing:

1 (16-ounce) carton sour cream  
1 to 2 tablespoons  
mayonnaise  
1 teaspoon garlic powder  
½ teaspoon salt

Pepper to taste

Garnishes: Lettuce, Cracker  
Barrel Cheddar cheese,  
cherry tomatoes

In a large bowl combine peas, scallions and bacon with dressing ingredients. Marinate in refrigerator overnight, stirring occasionally. Serve on a platter of salad greens. Top with shredded extra sharp Cracker Barrel Cheddar cheese. Surround with cherry tomatoes.

**Yield: 12-14 servings**

Sheran Howle (Mrs. Lynn)

### **POTATO SALAD**

**¼ cup salad oil**  
**2 tablespoons vinegar**  
**1½ teaspoons salt**  
**⅛ teaspoon pepper**  
**4 cups diced, hot cooked potatoes**  
**1 cup ripe olives, halved**

**2 hard-boiled eggs, diced**  
**1 cup sliced celery**  
**¼ cup chopped pimiento**  
**1 small onion, minced**  
**½ cup mayonnaise**  
**3 dill pickles, sliced**

Blend together oil, vinegar, salt and pepper. Pour mixture over hot potatoes, and toss. Set aside to cool.

Add olives, eggs, celery, pimiento, onion, mayonnaise and pickles. Toss and chill.

**Yield: 10-12 servings**

Patty Wooten (Mrs. Council, Jr.)

### **ENSALADA de PAPAS**

**12 small red potatoes**  
**5 hard-boiled eggs, peeled**  
**½ red onion**  
**4 stalks of hearts of celery**  
**Mayonnaise to mix**

**3 tablespoons tartar sauce**  
**Salt and pepper, to taste**  
**Olives**  
**Paprika**

Boil potatoes. Let cool, and then peel.

Grind hard-boiled eggs, onions and celery stalks. Cut potatoes into small pieces. Add eggs, onion and celery.

Add mayonnaise and tartar sauce. Mix well. Add salt and pepper.

Garnish with olives and paprika.

**Yield: 6 servings**

Carolyn Comfort



## LAYERED SALAD

- |   |  |
|---|--|
| 1 package fresh spinach,<br>washed and dried<br>thoroughly                  | 1 teaspoon sugar   |
| 1 pound bacon, cooked and<br>crumbled                                       | Dash salt and pepper to taste  |
| 6 hard-boiled eggs, sliced  | 3 sweet onions, thinly sliced  |
| 1 or 2 heads iceberg lettuce,<br>chopped                                    | 12 sliced mushrooms,<br>optional   |
| 1 (10-ounce) package frozen<br>small green peas, thawed<br>and well drained | $\frac{1}{2}$ pound julienne boiled ham,<br>optional                     |
|   | 1 pint mayonnaise, thinned<br>with lemon juice to pouring<br>consistency |
|   | 8 ounces grated Swiss cheese   |

Layer ingredients in large salad bowl in order given.

Make the day before serving, and refrigerate overnight, tightly covered.

*When recipe is doubled or tripled, a punch bowl makes a good serving bowl. Cover with foil or plastic wrap.*

**Yield: 8-10 servings**

Martha Fitzgerald

(Wife of the Reverend W. Thomas Fitzgerald,  
Rector of Christ's Church, St. Simons Island, Ga.,  
and former seminarian from All Saints)  
Marjory Maclean (Mrs. Fred D., Jr.)  
Nancy Neide Johnson (Mrs. George)

## SPINACH SALAD

- |  |  |
|--|--|
| 1 (10-ounce) bag of spinach                  | 2 hard-boiled eggs, chopped            |
| 1 cup bean sprouts, drained                  | 5 strips bacon, cooked and<br>crumbled |
| 1 can water chestnuts,<br>drained and sliced |  |
| <b>Dressing:</b>                             |  |
| 1 cup vegetable oil                          | $\frac{3}{4}$ cup brown sugar          |
| $\frac{1}{4}$ cup vinegar                    | $\frac{1}{3}$ cup catsup               |
| 1 tablespoon Worcestershire<br>sauce         | 1 medium onion, finely<br>chopped      |

Wash and tear the spinach. Chill. Combine all of the ingredients, and serve with the dressing.

**Yield: 4-6 servings**

Bette Smith (Mrs. Jack E.)

### SPINACH SALAD WITH POPPY SEED DRESSING

#### Salad:

1 pound spinach, washed and  
torn into bite-size pieces  
 $\frac{1}{2}$  pound bacon, cooked and  
crumbled  
 $\frac{1}{2}$  cup walnuts, coarsely  
chopped

1 avocado, peeled and sliced  
Lemon juice  
1 small purple onion, thinly  
sliced  
1 cup seedless red grapes,  
sliced in halves

#### Poppy Seed Dressing:

1 tablespoon sugar  
 $\frac{3}{4}$  teaspoon Dijon mustard  
 $\frac{1}{2}$  teaspoon celery seed  
 $1\frac{1}{2}$  tablespoons chopped  
onion

$\frac{1}{2}$  teaspoon poppy seeds  
 $\frac{1}{4}$  cup wine vinegar  
 $\frac{1}{2}$  cup oil

Prepare salad ingredients as directed, sprinkling avocado with lemon juice to prevent discoloration. Combine all ingredients in large salad bowl and refrigerate until serving time.

Combine all dressing ingredients in glass jar, and chill. Shake well before sprinkling over salad at serving time.

**Yield: 8-10 servings**

Miffie Hollyday Uhlfelder



*"The New Church" — 1942.*

## SPINACH SALAD WITH CHUTNEY DRESSING

### Salad:

- |  |   |
|--|---|
| 1 pound fresh spinach, torn<br>into bite-size pieces | $\frac{1}{4}$ cup bean sprouts            |
| 6 mushrooms, sliced                                  | $\frac{1}{4}$ cup Gruyere cheese, grated  |
| 1 cup sliced water chestnuts                         | $\frac{1}{4}$ cup thinly sliced red onion |
| 6 slices bacon, cooked and<br>crumbled               |   |

### Chutney Dressing:

- |  |                            |
|--|----------------------------|
| $\frac{1}{4}$ cup wine vinegar             | 2 tablespoons mustard      |
| 2 to 3 tablespoons Major<br>Grey's Chutney | 2 teaspoons sugar          |
| 1 clove garlic, crushed                    | $\frac{1}{4}$ cup oil      |
|  | Salt and pepper as desired |

Wash spinach, and then tear. Combine all salad ingredients with spinach.

Combine all the dressing ingredients in a blender. Blend on high speed until well blended.

Just before serving, toss salad with Chutney Dressing.

**Yield: 4 servings**

Jane Nies (Mrs. Perry)

## ITALIAN TOMATO SALAD

- |   |                 |
|---|-----------------|
| 1 pound fresh tomatoes, cut<br>in eighths | Chopped onion   |
| Basil                                     | Garlic, minced  |
| Oregano                                   | Salt and pepper |
| Parsley                                   | Oil             |

Coat tomatoes in oil. Add all of the above spices to tomatoes to suit your taste. Chill. Toss before serving.

**Yield: 4 servings**

Pamela Miller (Mrs. Art)

### MARINATED CHERRY TOMATOES

<b>1 pint cherry tomatoes, cut in half</b>	<b>1/3 cup vinegar</b>
<b>1 bunch green onions, sliced with tops</b>	<b>1/2 teaspoon dried basil leaves</b>
<b>1 cup salad oil</b>	<b>1/2 teaspoon oregano</b>
	<b>1/2 teaspoon salt</b>
	<b>1/2 teaspoon pepper</b>

Place halved tomatoes in a bowl. Sprinkle with onion. Combine oil, vinegar, basil, oregano, salt and pepper in a jar. Shake well, and pour over vegetables.

Cover and chill 3 to 4 hours.

**Yield: 6-8 servings**

**Christine Folwell**

(Wife of The Right Reverend William H. Folwell,  
Bishop of the Diocese of Central Florida  
and former Rector of All Saints Church)

### GUESS WHAT SALAD

<b>3 (3-ounce) packages raspberry gelatin</b>	<b>6 drops Tabasco</b>
<b>1 1/4 cups boiling water</b>	<b>Mixed greens</b>
<b>3 (16-ounce) cans stewed tomatoes with seasonings</b>	

**Sour Cream Sauce:**

<b>1 pint sour cream</b>	<b>1/4 teaspoon salt</b>
<b>1 tablespoon horseradish</b>	<b>1/2 teaspoon sugar</b>

Dissolve gelatin in hot water. Stir in tomatoes, breaking up with a spoon. Add Tabasco. Pour into lightly greased 3-quart ring mold. Chill. Unmold onto large platter and surround with greens. Mix ingredients for sauce and fill center of ring mold.

**Yield: 8-10 servings**

**Ginny Minnigan (Mrs. Joseph)**

## PARMESAN SALAD

<b>1 clove garlic</b>	<b>¼ cup salad oil</b>
<b>½ teaspoon salt</b>	<b>2 tablespoons Parmesan</b>
<b>¼ teaspoon pepper</b>	<b>cheese</b>
<b>Dash of dry mustard</b>	<b>2 quarts salad greens, torn</b>
<b>1 tablespoon lemon juice</b>	<b>into bite-size pieces</b>

In large salad bowl, mince garlic. Stir in salt, pepper and mustard. Add lemon juice, oil and cheese and mix well. This can be done easily and left in bowl. When ready to serve, add greens and toss.

**Yield:** Betty Morgan (Mrs. Roy)

## PINE NUT PASTA SALAD

<b>⅓ cup pine nuts</b>	<b>8 ounces broken linguini or</b>
<b>1 teaspoon butter</b>	<b>shell macaroni, cooked</b>
<b>3 large whole chicken breasts</b>	<b>1 (8-ounce) can garbanza</b>
<b>1 cup chicken broth</b>	<b>beans, drained</b>
<b>1 onion, chopped</b>	<b>6 ounces marinated</b>
<b>1 carrot, chopped</b>	<b>artichokes, sliced</b>
<b>2 ribs celery, sliced</b>	<b>1 green pepper, chopped</b>
<b>1 (10-ounce) package frozen</b>	<b>3 green onions, chopped</b>
<b>tiny green peas</b>	
<b>8 ounces fresh mushrooms,</b>	
<b>sliced</b>	

### **Dressing:**

<b>½ cup peanut oil</b>	<b>1 clove garlic, crushed</b>
<b>2 tablespoons red wine</b>	<b>¼ cup parsley, chopped</b>
<b>vinegar</b>	<b>2 teaspoons Dijon mustard</b>
<b>½ teaspoon curry powder</b>	<b>Fresh pepper</b>

Brown pine nuts in butter. Set aside.

Poach chicken in broth with onion, carrot and celery. Remove chicken. Cool. Cut meat into bite-size pieces. Combine with remaining ingredients.

Add all of dressing ingredients slowly into peanut oil. Toss with salad before serving.

**Yield: 12-15 servings**

Miffie Hollyday Uhlfelder



### ★ PASTA SALAD

- |  |   |
|--|---|
| 7 (8-ounce) packages<br>Macaroni Twists, cooked<br>and drained   | 20 tomatoes, cut in chunks                              |
| 4 pounds mushrooms, diced  | 4 red onions, cut in small<br>chunks                    |
| 5 heads Iceberg lettuce<br>(coarsely chopped or pulled<br>apart) | 6 (16-ounce) cans pitted ripe<br>olives                 |
| 4 bunches broccoli, cleaned<br>and cut in chunks                 | 1 (7-ounce or larger) jar<br>stuffed green olive pieces |
| 3 packages or large bunches<br>or parsley, chopped               | 20 ounces Parmesan cheese                               |
|  | 2 (20-ounce) bottles Wishbone<br>Italian Dressing       |
|  | 1 box nutmeg  |
|  | 1 box white pepper                                      |

Combine all ingredients and chill before serving.

*Variation: Add 1 or 2 pounds diced cooked ham to make this a one-dish meal.*

**Yield: 65-75 servings**

Margery Celler (Mrs. Frederic)

### COLD CURRIED RICE SALAD

- |  |  |
|--|--|
| 2 cups cooked rice                             | 2 cans water chestnuts, sliced   |
| 2 tablespoons butter                           | 2 (8-ounce) cans mushroom<br>buttons   |
| 1 (10-ounce) package frozen<br>peas and celery | $\frac{1}{3}$ cup mayonnaise   |
| 3 (16-ounce) cans artichoke<br>hearts, halved  | $\frac{1}{2}$ to 1 teaspoon curry powder   |
| 6 green onions, chopped<br>(including tops)    | $\frac{1}{3}$ cup Hidden Valley Ranch<br>dressing (mixed according<br>to package directions) |

Cook rice, adding butter when done.

Cover cooked rice, and refrigerate until chilled. Cook celery and peas, and chill. Mix chilled rice and all vegetables. Combine mayonnaise, curry powder, and Hidden Valley Ranch dressing. Stir in dressing mixture, and chill thoroughly. You may add more dressing mixture if desired.

*This is best if made 24 hours in advance. A perfect dish for a picnic or a large crowd. Shrimp may be added for a main dish.*

**Yield: 12-14 servings**

Sheran Howle (Mrs. Lynn)

## RICE-ARTICHOKE SALAD

*A Yugoslavian recipe*

- |   |   |
|---|---|
| 1 package chicken-flavored rice (making 1½ to 2 cups cooked rice) | ½ green pepper, chopped                               |
| ¼ cup mayonnaise  | ½ red sweet pepper, chopped (or 1 whole green pepper) |
| ¼ cup sour cream  | 1 small jar green stuffed olives, thinly sliced       |
| ¾ teaspoon curry powder   | 1 can artichoke bottoms*                              |
| 6 to 8 green onions, thinly sliced                                | 1 can artichoke hearts                                |
|   | Lettuce leaves  |

Cook, then cool rice.

Combine mayonnaise, sour cream and curry powder. Mix remaining ingredients together (except artichoke hearts). Chill an hour or two, if possible, then serve in a bowl or on lettuce leaves mounded on a plate or platter. Garnish with artichoke hearts which have been halved.

*\*Artichoke bottoms are sometimes hard to find. They are better for mixing in the salad than the hearts, but one can of hearts may be chopped and included in the salad if necessary. Use the other can for garnishing.*

**Yield: 8-10 servings**

Margery Celler (Mrs. Frederic)

## TABOOLY I

- |                               |                    |
|-------------------------------|--------------------|
| 1 cup bulgar wheat            | ¼ cup chopped mint |
| 1 cucumber, peeled and diced  | 1 onion, chopped   |
| 2 tomatoes, chopped           | ½ cup olive oil    |
| 2 green peppers, chopped      | ¼ cup lemon juice  |
| 4 tablespoons chopped parsley | Salt to taste      |
|                               | Romaine lettuce    |

Wash wheat under cold water until it runs clean. Put in bowl. Cover with boiling water, and let soak for 1 to 2 hours. Rinse and drain, squeezing out excess water.

Add cucumbers, tomatoes, peppers, parsley, mint and onion. Mix oil, lemon juice and salt, and pour over wheat. Toss and serve in bowl lined with Romaine lettuce.

**Yield: 6 servings**

Marie Seymour

### TABOOLY II

- |                                     |  |
|-------------------------------------|--|
| <b>½-1 cup cracked wheat</b>        | <b>1 (10-ounce) package frozen</b>     |
| <b>1 large bunch parsley, stems</b> | <b>green peas, defrosted</b>           |
| <b>removed</b>                      | <b>Salt, pepper and mint, to taste</b> |
| <b>1 bunch scallions, chopped</b>   | <b>⅛ cup salad oil</b>                 |
| <b>2 medium tomatoes, chopped</b>   | <b>⅛ cup lemon juice</b>               |

Wash the wheat twice. Drain well, and place in mixing bowl. Chop parsley medium to fine. Add to wheat. Add scallions, tomatoes, peas, salt, pepper and mint. Mix oil and lemon juice. Pour over wheat mixture, and toss together.

**Yield: 4-6 servings**

Gerri Ferris (Mrs. Robert)  
Mary MacKoul

### ★ VEGETABLE SALAD

- |                                     |                                    |
|-------------------------------------|------------------------------------|
| <b>3 green peppers, diced</b>       | <b>1 bunch broccoli, separated</b> |
| <b>3 red peppers, diced</b>         | <b>into small flowerettes and</b>  |
| <b>3 bunches scallions, sliced</b>  | <b>blanched</b>                    |
| <b>2 onions, chopped</b>            | <b>3 zucchini, thinly sliced</b>   |
| <b>3 ribs celery, sliced</b>        | <b>1 head cauliflower, broken</b>  |
| <b>20 to 25 radishes, sliced</b>    | <b>into small flowerettes</b>      |
| <b>4 carrots, sliced very thin</b>  |                                    |
| <b>3 cups green beans, blanched</b> |                                    |
| <b>and cut on the diagonal</b>      |                                    |

#### **Salad Dressing:**

- |                                |                                  |
|--------------------------------|----------------------------------|
| <b>1 quart salad oil</b>       | <b>3 ounces parsley, chopped</b> |
| <b>5 ounces lemon juice</b>    | <b>1½ ounces sugar</b>           |
| <b>3 ounces cider vinegar</b>  | <b>Salt and pepper, to taste</b> |
| <b>3 cloves garlic, minced</b> |                                  |

Combine all the vegetables.

Mix the ingredients for the salad dressing together and heat until bubbly. Cool and add to the vegetables. Marinate at least 1 hour.

**Yield: 25-30 servings**

Marian Hollyday (Mrs. John)

## ★ MOLDED VEGETABLE SALAD

8 tablespoons unflavored gelatin	2 tablespoons salt
3 (3¾-ounce) boxes lemon gelatin	3 stalks celery, cut fine
2 cups cold water	2 pounds cabbage, shredded
11 cups boiling water	1 (10-ounce) package frozen green peas
2 cups sugar	1 pound radishes, thinly sliced
2 cups vinegar	2 pounds carrots, finely diced
16 tablespoons lemon juice	

Dissolve unflavored gelatin and lemon gelatin in cold water. Combine boiling water, sugar, vinegar, lemon juice and salt. Slowly add gelatin that has been dissolved, stirring so gelatin dissolves completely. Let set until partially congealed and then add vegetables. Refrigerate until completely set before serving.

**Yield: 70 servings**

Phyllis Barton (Mrs. Jack)

## VEGETABLE MEDLEY SALAD

1 cup bell pepper, diced	1 jar pimientos, diced
1 cup celery, diced	1 can petite peas, drained
1 cup onions, diced	1 can French cut green beans, drained
1 can white shoepeg corn, drained	

### Dressing-Marinade:

¾ cup vinegar	1 tablespoon water
½ cup oil	1 tablespoon salt
1 cup sugar	½ teaspoon pepper

Combine vegetables in a container with a cover. Mix dressing ingredients and bring to a boil. Cool and pour over vegetables. Marinate overnight before serving. Can be kept for 6 weeks in refrigerator.

**Yield: 8-10 servings**

Ginny Minnigan (Mrs. Joseph)

### CORNED BEEF SALAD

1 (3-ounce) package lemon  
gelatin  
1 cup boiling water  
 $\frac{3}{4}$  cup cold water  
1 cup mayonnaise  
1 cup diced celery

1 (12-ounce) can corned beef  
or  $1\frac{1}{2}$  cups freshly cooked  
corn beef  
3 hard-boiled eggs, chopped  
1 (2-ounce) jar pimientos  
Salad greens

Dissolve gelatin in boiling water; add cold water, and chill until slightly thickened. Add remaining ingredients, stirring well. Pour into slightly-oiled 9-inch square pan. Chill until firm. Unmold on salad greens.

**Yield: 8 servings**

Frances Riley

### CHICKEN SALAD

1 (20-ounce) can water  
chestnuts, sliced  
2 quarts diced, cooked  
chicken or turkey  
2 pounds seedless grapes, cut  
in half if large  
2 cups sliced celery  
 $\frac{2}{3}$  cups toasted, slivered  
almonds, divided

2 cups mayonnaise  
1 cup sour cream  
1 teaspoon curry powder  
1 tablespoon soy sauce  
 $1\frac{1}{2}$  tablespoons lemon juice  
Boston or Bibb lettuce  
2 cups shredded coconut  
2 (16-ounce) cans pineapple  
chunks

Slice or dice water chestnuts, and mix with chicken meat. Add grapes, celery and  $\frac{1}{2}$  cup almonds. Mix mayonnaise and sour cream with curry powder, soy sauce and lemon juice. Combine with chicken mixture. Chill for several hours.

Spoon onto lettuce leaves. Sprinkle with remaining almonds and coconut, and garnish with pineapple chunks.

*This recipe can be multiplied by 5 to get 75 servings.*

**Yield: 12-15 generous  
servings**

Marjorie Whittaker (Mrs. Homer)



## CHINESE CHICKEN SALAD

**1/4 cup soy sauce**  
**2 teaspoons prepared mustard**  
**1 tablespoon vegetable oil**  
**2 1/2 cups cooked chicken, cut into strips**  
**3 cups cooked rice**

**1 cup sliced green onions with tops**  
**2 tablespoons mayonnaise, optional**  
**1 small head lettuce, shredded**  
**1 (3-ounce) can chow mein noodles**

Blend soy sauce, mustard and oil. Add chicken, and toss lightly. Allow to stand for 1 hour. Stir in cooked rice, green onions and mayonnaise. Chill. Spoon onto bed of shredded lettuce. Top with generous amounts of chow mein noodles.

*Have dish of mayonnaise for those who want more.*

**Yield: 8-10 servings**

Milly Marnock (Mrs. Edward)

## CURRIED CHICKEN SALAD

**2 1/2 cups cooked chicken, diced**  
**1 cup celery, diced**  
**1 cup apples, diced (with or without peeling)**  
**2 tablespoons minced onion**  
**1/2 cup cucumber, diced and drained**  
**1 cup heavy cream**

**3/4 cup mayonnaise**  
**1 teaspoon curry powder**  
**Salt and pepper, to taste**  
**Optional: 5/8 cup green seedless grapes, halved; 1/2 cup pineapple chunks, 1/2 to 1 cup chopped pecans, almonds or walnuts**

Mix chicken, celery, apple, onion and cucumber together in a medium-sized bowl. Whip cream until stiff, and blend in mayonnaise, curry powder, salt and pepper. Fold the dressing into the chicken, and mix well. Add grapes and/or pineapple and nuts, if desired. Chill. Serve on lettuce.

*Easily multiplied for a crowd.*

**Yield: 8 servings**

Shannon Gridley (Mrs. William)

### HEAVENLY CHICKEN SALAD

#### Dressing:

1 cup oil  
1 cup red wine vinegar  
½ cup sugar  
½ cup chives, minced  
¼ cup celery, minced

2 tablespoons green pepper,  
minced  
2 tablespoons dry mustard  
1 tablespoon salt  
3 shakes of pepper

#### Salad:

2 cups cooked chicken, cubed  
½ cup celery, sliced  
2 medium apples, peeled and  
cubed  
6 stuffed olives, sliced

2 tablespoons chives, minced  
¼ cup nut meats (pecans  
or almonds)  
Mixed greens

Mix the dressing ingredients first, and refrigerate while preparing the salad.

Combine chicken, celery, apples, olives, chives and nuts. Add dressing to taste. Toss and serve on mixed greens.

**Yield: 4-6 servings**

Sallie Hazen

### HOT CHICKEN SALAD

½ cup sliced almonds, toasted  
2 cups cooked chicken, diced  
2 cups celery, diced  
½ teaspoon salt  
1 (10¾-ounce) can cream of  
chicken soup

½ teaspoon minced onion  
2 tablespoons lemon juice  
¾ cup mayonnaise  
½ cup sharp cheese, grated  
1 small package potato chips

Toast almonds in thin layer for 10 minutes at 350°. Stir after 5 minutes and remove after second 5 minutes. Combine with the next 7 ingredients. Fill buttered casserole and top with grated cheese, then crushed potato chips. Bake at 425° for 30 minutes.

**Yield: 4-6 servings**

Ginny Minnigan (Mrs. Joseph)

## ★ CHICKEN SALAD FOR 50

- |  |                            |
|--|----------------------------|
| 1 dozen hard-boiled eggs,<br>chopped           | 1 teaspoon pepper          |
| 4 (4-pound) hens                               | 1 teaspoon salt            |
| 1 bunch celery, chopped                        | 1 quart chopped pecans     |
| 1 quart mayonnaise or cooked<br>salad dressing | 2 apples, chopped          |
|  | Pickle, chopped (optional) |

Cook chicken in salted water until tender. When cool remove meat from bones in small pieces.

Add all other ingredients and mix well. Let stand at least 2 hours.

**Yield: 50 servings**

Milly Marnock (Mrs. Edward)

## ★ CHICKEN SALAD FOR 50 SANDWICHES

- |   |                           |
|---|---------------------------|
| 13 pounds cooked chicken                    | 1 pint mayonnaise         |
| 1 large jar salad olives,<br>finely chopped | 1½ dozen hard-cooked eggs |
| 2 bunches celery, finely<br>chopped         | Salt and pepper, to taste |
|   | Crisp lettuce leaves      |

Blend all ingredients together and serve on crisp lettuce.

**Yield: 50 servings**

Phyllis Barton (Mrs. Jack)

## ★ HAM SALAD SANDWICHES

- |   |                |
|---|----------------|
| 10 pounds boiled ham, sliced,<br>finely chopped | ½ cup sugar    |
| 2 pounds pickle relish                          | ½ cup vinegar  |
| 1 (8-ounce) jar mustard                         | 8 loaves bread |
| 1 quart mayonnaise                              | Lettuce        |

Combine ham, relish, mustard, mayonnaise, sugar and vinegar. Spread on bread slices with lettuce or serve on lettuce as a salad.

**Yield: 75 servings**

Phyllis Barton (Mrs. Jack)

### CRABMEAT SALAD IMPERIALE

1 to 2 (6½-ounce) cans  
crabmeat  
1 cup celery, chopped fine  
2 teaspoons onion, finely  
minced

½ green pepper, chopped fine  
1 teaspoon curry powder  
½ to 1 cup mayonnaise  
Dash garlic salt

Toss together the crabmeat, celery, onion and green pepper. Mix the curry powder, mayonnaise and garlic salt, and add to crabmeat mixture. Serve on salad greens.

**Yield: 2-4 servings**

### CRABMEAT SALAD

1 (10-ounce) package green  
peas, frozen  
2 (6-ounce) packages  
crabmeat  
1 cup chopped celery  
1 large onion, minced  
1 (6½-ounce) can water  
chestnuts, diced

½ small green pepper, diced  
¾ cup mayonnaise  
1 tablespoon lemon juice  
1 teaspoon curry powder  
1 teaspoon soy sauce  
⅛ teaspoon garlic powder  
1 cup slivered almonds  
1 cup chow mein noodles

Cook peas slightly, and mix with crabmeat, celery, onion, water chestnuts, and green pepper. Combine mayonnaise, lemon juice, curry powder, soy sauce and garlic powder to make a dressing. Combine dressing with mixed ingredients several hours before serving. Just before serving, add almonds and noodles. Serve over shredded lettuce.

**Yield: 8-10 servings**

Milly Marnock (Mrs. Edward)

## CONGEALED CRAB SALAD

- |                                   |                         |
|-----------------------------------|-------------------------|
| 1½ tablespoons unflavored gelatin | 1 teaspoon salt         |
| ½ cup cold water                  | 1 cup mayonnaise        |
| 1 (10¾-ounce) can tomato soup     | 1 teaspoon grated onion |
| 2 (3-ounce) packages cream cheese | 1 green pepper          |
|                                   | 2 cups celery, chopped  |
|                                   | 1 pound crab meat       |

Soak gelatin in ½ cup cold water, and dissolve over hot water.

Heat tomato soup, and add the cream cheese. Stir until smooth. Add salt and gelatin.

Cool slightly, and add mayonnaise, onion, green pepper, celery and crab meat. Pour in a 1-quart mold, and refrigerate until firm.

**Yield: 4-6 servings**

Cydney Ogilvie (Mrs. Brent)

## PINK SALMON MOUSSE

- |  |  |
|--|--|
| 1 (8-ounce) can pink salmon (red salmon or tuna may be used)   | ½ (10¾-ounce) can cream of mushroom soup |
| 1 small onion, chopped   | ½ cup mayonnaise                         |
| 1 (8-ounce) package cream cheese                               | 3 envelopes unflavored gelatin           |
| ½ (10¾-ounce) can cream of celery soup (or cream of asparagus) | ½ cup warm water                         |
|  | Garnishes: olives, capers, parsley       |

Flake salmon (remove all excess particles). Chop onion very fine, and mix with flaked salmon.

Over low heat, soften cream cheese, then mix well with soups.

Add mayonnaise to pan with cream cheese and soups. Add salmon and onion to mixture. Lastly, add gelatin dissolved in warm water.

Mix all ingredients thoroughly, then pour into mold.

When sufficiently cool, put in refrigerator for several hours.

Mold may be garnished with olives, capers or parsley.

**Yield: 8 servings**

Carolyn Comfort



### TUNA MOUSSE

1 tablespoon gelatin  
¼ cup cold water  
¾ cup mayonnaise  
1 tablespoon lemon juice  
⅓ cup chopped celery  
¼ teaspoon paprika

3 tablespoons chopped stuffed olives  
1 (6½-ounce) can water-packed tuna, drained and flaked

Soften gelatin in water, and dissolve over hot water in top of double boiler. Cool, and add remaining ingredients. Turn into mold or molds and chill.

*Salmon or crabmeat may also be used.*

**Yield: 4 servings**

Fran Thomas (Mrs. Evert)

### ASPARAGUS MOLD

Liquid from asparagus to make one cup liquid (with added water if needed)  
1 tablespoon gelatin  
1 tablespoon cold water  
½ cup mayonnaise

½ cup sour cream  
½ teaspoon salt  
2 tablespoons lemon juice  
1 (14½-ounce) can chopped asparagus  
1 cup sliced almonds

Heat the liquid, and pour over the gelatin which has been dissolved in one tablespoon of cold water. Refrigerate until partially set. Fold in the mayonnaise, cream and seasonings.

Add the asparagus and almonds. Pour the mixture into a mold or pan, and chill.

**Yield: 8 servings**

Bette Smith (Mrs. Jack E.)

## BLOODY MARY SALAD

1 envelope (1 tablespoon)  
unflavored gelatin  
½ cup water  
1 cup Bloody Mary cocktail  
mix (Mr. & Mrs. T.)

1 cup chopped onion  
¼ cup chopped celery

Sprinkle gelatin in water; heat slowly until gelatin is dissolved. Stir in cocktail mix. Chill until it is the consistency of unbeaten egg white.

Stir in onions and celery. Pour into 2-cup mold or 4 individual molds. Chill until firm.

**Yield: 4 servings**

Mary C. Tomlinson (Mrs. H.R.)

## EVY'S TOMATO AVOCADO MOUSSE

8 to 12 fresh tomatoes (about  
2 to 2¼ inches in diameter)  
1 cup mashed avocado  
½ cup sour cream  
½ cup mayonnaise  
2 tablespoons fresh lemon  
juice

2 teaspoons onions, finely  
minced or grated  
1 envelope unflavored gelatin  
¼ cup cold water  
¾ cup very hot water  
½ teaspoon salt  
Dash pepper

Cut tops from stem ends of tomatoes. Scoop out pulp. Salt insides of shells, and invert on paper towels.

Mash avocado. Add sour cream, mayonnaise, lemon juice and onion, and blend until very smooth. Set aside.

Soften gelatin in cold water, then dissolve in hot water. Add salt and pepper. Chill until thickened (don't let it become too thick). Fold the avocado mixture into gelatin mixture. Spoon into tomato shells. Chill until firm. If storing overnight, cover well with plastic wrap or good covered refrigerator dish.

*When avocados are available, mix the avocado, lemon juice and onion well and freeze until you wish to use. Thaw completely, and stir well after freezing.*

**Yield: 10-12 servings**

Mary Miller (Mrs. A. Ray)

### TOMATO ASPIC

- |  |  |
|--|--|
| 1 (3-ounce) package raspberry<br>or strawberry gelatin | 1 tablespoon mayonnaise                        |
| 1 cup tomato juice, heated<br>until boiling            | $\frac{1}{2}$ teaspoon prepared<br>horseradish |
| $\frac{1}{4}$ cup sour cream                           | Lettuce leaves                                 |

Dissolve gelatin in hot tomato juice. Stir in chilled juice, and mix well. Pour in individual molds or small pan and chill until firm. For dressing, combine sour cream, mayonnaise and horseradish; chill. When ready to serve, unmold on prepared lettuce leaves, and top with chilled dressing.

**Yield: 4 servings**

Fran Thomas (Mrs. Evert)

### TOMATO ASPIC L'ORANGE

*Even people who don't like tomato aspic like this.*

- |  |  |
|--|--|
| 1 quart tomato or V-8 juice              | $\frac{1}{2}$ cup green onion, finely<br>chopped |
| 1 (6-ounce) package orange<br>gelatin    | 1 tablespoon candied ginger,<br>cut very fine    |
| 1 (11-ounce) can mandarin<br>oranges     | Lettuce  |
| 2 tablespoons lemon juice                | Parsley for garnish                              |
| $\frac{1}{2}$ cup celery, finely chopped | Ripe olives for garnish                          |
| 1 teaspoon basil                         |  |

Bring juice to boil; pour over gelatin, and stir well. Add other ingredients, and pour into ring mold. Chill until firm. Unmold on lettuce, and garnish with parsley and ripe olives.

**Yield: 8 servings**

Elsa Johnson (Mrs. Everett)

## MOLDED TOMATO SALAD

2 cups tomato juice, divided	½ teaspoon salt
1 (3-ounce) package lemon gelatin	¾ teaspoon celery salt
1 cup shredded cabbage	½ cup stuffed olives, sliced
2 tablespoons chopped green pepper	3 tablespoons lemon juice
	2 cups cottage cheese

Heat 1 cup tomato juice to boiling. Pour over gelatin, and stir until dissolved. Add 1 cup cold tomato juice. Cool, and then stir in remaining ingredients, except cottage cheese. Pour into 4-cup ring mold, and chill until firm. Serve with cottage cheese in center of mold.

**Yield: 4-6 servings**

Dorothy B. Blasier

## APRICOT SALAD

1 (13-ounce) can evaporated milk	⅓ cup sugar
1 (16-ounce) can crushed pineapple (in natural juice), unsweetened	1 cup chopped celery
	½ cup chopped nuts (any kind)
	1 (8-ounce) package cream cheese

Chill the can of evaporated milk overnight. Bring the pineapple with juice, gelatin and sugar to a boil. Let cool.

Fold the celery and nuts into the cream cheese. Add this to the cooled mixture.

In a very large bowl whip the can of chilled evaporated milk until stiff. It increases greatly in volume.

Fold the whipped milk into the cooled mixture, and refrigerate overnight. Keeps well if covered.

**Yield: 8-10 servings**

Sally van Solkema (Mrs. Frits)

### CHERRY WINE SALAD

- |                                     |   |
|-------------------------------------|---|
| 1 ½ cups cherry or pineapple juice  | 1 (16-ounce) can Bing cherries (stoned)                                   |
| 2 (3-ounce) packages cherry gelatin | 1 cup finely diced celery   |
| 1 cup dry sherry wine               | 1 cup sliced or slivered almonds (may be stuffed in cherries, if desired) |
| 1 (16-ounce) can crushed pineapple  | ½ cup water   |

#### Dressing:

- ½ pint sour cream  
1 tablespoon honey  
½ teaspoon prepared mustard

- Minced candied ginger  
Chopped nuts

Heat cherry juice; add gelatin, and stir until completely dissolved. Add sherry, pineapple, cherries, celery, almonds and water. Mix well. Pour into ring mold or individual molds. Chill overnight or at least six hours before serving. Remove from mold, and serve on a bed of lettuce leaves. Mix dressing ingredients together. Serve with the salad, not on it.

*\*This makes an attractive and delicious luncheon with chicken salad served in center of ring.*

**Yield: 10-12 servings**

Milly Marnock (Mrs. Edward)

### MOLDED LEMON-LIME SLAW

- |                                   |                                   |
|-----------------------------------|-----------------------------------|
| 1 (3-ounce) package lemon gelatin | 2 cups cold water                 |
| 1 (3-ounce) package lime gelatin  | 1 cup shredded cabbage            |
| 2 cups hot water                  | ½-1 cup shredded or grated carrot |

Using gelatin and water, make according to gelatin package directions. Add cabbage and carrots. Pour into 7x11-inch pan. Chill until firm. Cut into serving sizes. Garnish with slaw dressing of choice.

**Yield: 6-8 servings**

Marjorie Whittaker (Mrs. Homer)



## MOLDED LIME SALAD

- |   |   |
|---|---|
| 1 large (6-ounce) or 2 small (3-ounce) packages lime gelatin (can use 1 lemon and 1 lime) | 1 package Dream Whip, whipped                         |
| 1½ cups boiling water   | 1 scant cup chopped nuts (pecans, hazelnuts, cashews) |
| 1 (8-ounce) package cream cheese, softened  | Pinch of salt   |
| 1 (16-ounce) can crushed pineapple  | Chopped pimienta for color, if desired                |

Dissolve gelatin in boiling water. Stir in cream cheese. Cool. Add remaining ingredients. Pour into a 9-inch square pan or 2-quart mold, and refrigerate until congealed.

**Yield: 16 servings**

Anne Alexander (Mrs. James A.)

## GRAPEFRUIT AND ORANGE MOLD

- |                           |   |
|---------------------------|---|
| 2 tablespoons gelatin     | 3 cups grapefruit and orange slices, juice and pulp |
| ½ cup cold water          | ½ cup pecans, chopped                               |
| ½ cup boiling water       | 3 to 4 sprigs fresh mint, chopped                   |
| 1 cup sugar               |   |
| 3 tablespoons lemon juice |   |

### **Topping:**

- |                  |                  |
|------------------|------------------|
| ½ cup mayonnaise | ½ cup sour cream |
|------------------|------------------|

Soak gelatin in cold water. Add hot water and sugar. Cool until thick but not stiff. Stir in lemon juice, citrus juices and pulp. Add nuts and mint. Let thicken slightly. Pour into lightly greased mold or 9x12-inch pyrex dish. Chill until firm.

Combine mayonnaise and sour cream. Put a dollop of topping on each serving.

**Yield: 8-9 servings**

Ardis Fratt (Mrs. Charles D.)

### ★ MANGO MOLD

*A delightful Florida treat when mangoes are in season.*

- |   |   |
|---|---|
| <b>3 (3-ounce) packages lemon gelatin</b>               | <b>1 (8-ounce) package cream cheese</b> |
| <b>3 cups boiling water</b>                             | <b>Juice of 1 lime</b>                  |
| <b>3 large ripe mangoes, peeled and cut into pieces</b> | <b>Lettuce</b>                          |

**Dressing:**

- |                         |                         |
|-------------------------|-------------------------|
| <b>½ cup mayonnaise</b> | <b>½ cup sour cream</b> |
|-------------------------|-------------------------|

Dissolve gelatin in boiling water, and set aside to cool. Put cut-up mangoes and cream cheese into blender, and blend until creamy. Combine the two mixtures, and stir in lime juice. Pour into two 8½-inch ring molds or 9x13-inch pan. Chill thoroughly.

Serve with dressing made by stirring together equal parts of mayonnaise and sour cream. Keep chilled.

*Before serving, dip ring mold in shallow pan of warm water for one or two minutes and unmold salad onto serving dish garnished with a bed of lettuce.*

**Yield: 20 servings**

Cathryn Lancaster (Mrs. David B.)

### WATERGATE SALAD

- |  |  |
|--|--|
| <b>1 (4-ounce) package instant pistachio pudding</b> | <b>1 (9-ounce) container Cool Whip</b> |
| <b>1½ cups milk</b>                                  | <b>1 cup miniature marshmallows</b>    |
| <b>1 (16-ounce) can crushed pineapple</b>            | <b>Shredded coconut, optional</b>      |
|  | <b>Pistachio nuts, optional</b>        |

Make pudding according to package directions, and stir in pineapple.

Fold in Cool Whip and marshmallows. Top with coconut and/or pistachio nuts, if desired. Refrigerate about 2 hours.

**Yield: 12 (½-cup) servings**

Marjory MacLean (Mrs. Fred D., Jr.)

## CONGEALED FRUIT SALAD

- |  |                                      |
|--|--------------------------------------|
| 1 (16-ounce) can mixed fruit<br>(reserve juice)                  | 1 cup miniature marshmallows         |
| 1 (8-ounce) can pineapple,<br>sliced or chunk (reserve<br>juice) | 1 cup chopped pecans (or<br>walnuts) |
| 1 envelope unflavored gelatin                                    | $\frac{1}{2}$ cup mayonnaise         |
| $\frac{1}{2}$ cup juice for soaking gelatin                      | $\frac{1}{2}$ cup cream, whipped     |
| $\frac{1}{2}$ cup boiling juice for<br>dissolving gelatin        | Crisp lettuce leaves                 |

Cut up fruit, and drain well. Soak gelatin in juice until soft. Add boiling liquid, and stir well. Cool. Add fruit, marshmallows and nuts. Fold in combined mayonnaise and whipped cream. Pour into a 9x13-inch shallow dish and chill thoroughly. Cut in squares, and serve on crisp lettuce.

**Yield:** 10-12 servings

Cathryn Lancaster (Mrs. David B.)

## TEN CUP FRUIT SALAD

- |                                     |   |
|-------------------------------------|---|
| 1 cup pineapple chunks,<br>drained  | 1 (8-ounce) jar Maraschino<br>cherries, drained and<br>halved |
| 1 cup Mandarin oranges,<br>drained  | 1 cup miniature marshmallows                                  |
| 1 cup fruit cocktail, drained       | 1 cup pecans, chopped   |
| 1 $\frac{1}{2}$ cups sour cream     | 1 cup flaked coconut  |
| 1 $\frac{1}{2}$ cups cottage cheese |   |

Combine all ingredients. Chill several hours before serving.

**Yield:** 8-10 servings

Shannon Gridley (Mrs. William)  
Dee Anne Thomas (Mrs. James)

### STRAWBERRY PRETZEL SALAD

**Crust:**

**1 ½ cups crushed pretzels**  
**1 ¼ sticks (10 tablespoons)**  
**butter, melted**

**2 teaspoons sugar**

**Top Layer:**

**4 ounces cream cheese**  
**⅓ cup sugar**  
**16 ounces Cool Whip, thawed**  
**1 (3-ounce) package**  
**strawberry gelatin**

**1 cup boiling water**  
**1 (10-ounce) package frozen**  
**strawberries**

Preheat oven to 400°. Spray a 9-inch square pan with non-stick spray. Mix pretzels, butter and sugar, and press in pan. Bake at 400° for 8 minutes. Cool.

Mix cream cheese, sugar and Cool Whip. Spread on cooled crust, and chill 15 to 20 minutes.

Dissolve gelatin in boiling water. Stir in frozen berries, continuing to stir until mixture begins to thicken. Drop from spoon onto creamy layer in pan. Chill overnight to set thoroughly. Serve in squares as a salad or dessert.

**Yield: 12 servings**

### FROZEN BANANA SALAD

**2 cups sour cream**  
**1 (8-ounce) can crushed**  
**pineapple**  
**1 tablespoon lemon juice**  
**½ cup nuts, chopped**

**¾ cup sugar**  
**4 bananas, mashed**  
**1 teaspoon salt**  
**1 (8-ounce) jar Maraschino**  
**cherries, quartered**

Mix all ingredients well. Pour into 9x9-inch pan and freeze. Cut into squares, and serve on lettuce.

**Yield: 9 servings**

Alice Belden (Mrs. Arthur)

## MANDARIN ORANGE SALAD

### Dressing:

½ cup vegetable oil  
4 tablespoons vinegar  
2 tablespoon sugar  
½ teaspoon salt

Dash pepper  
1 tablespoon chopped parsley  
Dash Tabasco sauce

3 tablespoons light brown sugar  
1 (2½-ounce) package sliced almonds (½ cup)  
½ head iceberg lettuce, torn into small pieces  
1 head Romaine lettuce, torn into small pieces

1 cup chopped celery  
2 whole green onions, chopped with tops  
1 (11-ounce) can Mandarin oranges, drained

Mix all dressing ingredients well, and chill.

Cook almonds and sugar in small pan over medium heat, stirring constantly, until almonds are coated and sugar dissolved. (Watch carefully as they will burn easily.) Cool, and store in airtight container.

Mix lettuce, celery and onions. Chill.

Just before serving, combine greens, oranges and dressing, and toss well. Garnish with sugared almonds.

*Make a larger quantity of the sugared almonds, and store for future use as a topping. Also makes a great "munchy."*

**Yield: 6-8 servings**

Katrina C. Wilson  
(Wife of the Reverend H. David Wilson,  
Rector of All Saints Episcopal Church)

## SALAD DRESSING FOR SPINACH SALAD

1 cup salad oil  
½ cup wine vinegar

⅓ cup catsup  
Dash of salt

Mix all ingredients together, and shake well.

**Yield: 1¾ cups**

Ann Pharr

## SALAD DRESSINGS

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### HERB SALAD DRESSING

<b>½ cup safflower oil</b>	<b>1 teaspoon minced chives</b>
<b>½ cup olive oil</b>	<b>1 teaspoon tarragon</b>
<b>¼ cup red or white vinegar</b>	<b>½ teaspoon garlic</b>
<b>1 teaspoon salt</b>	<b>½ teaspoon dry mustard</b>
<b>Ground pepper to taste</b>	<b>Pinch of sugar</b>
<b>1 teaspoon parsley, minced</b>	

Combine all ingredients in a bottle. Shake together. Let it mellow at least 3 hours.

Serve chilled over Boston, Bibb or curly lettuce. If serving with Romaine, add an egg yolk and ½ cup Parmesan cheese.

*Other herbs and seasonings to try: thyme, marjoram, oregano, basil, lemon juice, bay leaf, sage, Parmesan cheese.*

**Yield: 14 servings**

Sara Whiting (Mrs. Macauley)

### CURRIED CAESAR DRESSING

<b>2 cups mayonnaise</b>	<b>½ to 1 teaspoon curry powder</b>
<b>3 eggs</b>	<b>1 (3-ounce) can Parmesan</b>
<b>½ package dried onion rings</b>	<b>cheese</b>
<b>1 teaspoon garlic salt or</b>	<b>2 to 3 anchovy filets (or 1 to</b>
<b>powder</b>	<b>2 inches anchovy paste)</b>

Mix all ingredients thoroughly in a blender or food processor, then refrigerate. Serve over Romaine lettuce leaves with seasoned croutons. (Dressing good only on Romaine.)

**Yield: 3 cups**

Shannon Gridley (Mrs. William)



### POPPY SEED DRESSING

1 cup raw honey	$\frac{2}{3}$ cup cider vinegar
2 teaspoons dry mustard	3 tablespoons onion juice
2 cups refined oil	1 teaspoon grated lemon peel
3 tablespoons poppy seeds	1 tablespoon lemon juice
2 teaspoons salt	

Combine all ingredients in blender and spin 1 minute. Dressing keeps 1 month in refrigerator.

*You can use a small chunk of onion for onion juice, or a wedge of lemon, including peel, for grated lemon peel. Put these into the blender with blender ingredients.*

*A combination salad good with this dressing is spinach, lettuce, almonds and mandarin oranges.*

*Good with lasagna and other Italian dishes, as well as egg dishes.*

**Yield: 4 cups**

Audrey McDonald (Mrs. Howard)

### HONEY DRESSING FOR FRUIT SALADS

$\frac{2}{3}$ cup sugar	$\frac{1}{3}$ cup strained honey
1 teaspoon dry mustard	5 tablespoons vinegar
1 teaspoon paprika	1 tablespoon lemon juice
$\frac{1}{4}$ teaspoon salt	1 teaspoon onion, minced
1 teaspoon celery seed	1 cup salad oil

In large bowl of electric mixer, mix dry ingredients. Add honey, vinegar, lemon juice and onion. Pour oil into mixture very slowly, beating constantly with electric beater. May keep in refrigerator indefinitely, but it becomes thick. Need to set out at room temperature for  $\frac{1}{2}$  hour before using.

*This can be mixed in the blender. If blender is used, put wet ingredients in blender first (last 5 ingredients) then add the dry ingredients.*

**Yield: 1 quart**

Libby Roberts (Mrs. David)

### SOUR CREAM AND HONEY DRESSING

1 (8-ounce) cup sour cream  
 $\frac{1}{4}$  cup honey

2 to 3 tablespoons lemon juice  
Coconut flakes (optional)

Combine all ingredients and serve over or with fresh fruit (especially good with melons and berries).

*Variation: Substitute melted orange juice concentrate for lemon juice.*

**Yield: 1½ cups**



*The University Club (Then and now).*



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# VEGETABLES

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## ASPARAGUS PIE

3 (14½-ounce) cans asparagus

3 tablespoons asparagus juice

3 hard-boiled eggs, sliced

Salt and pepper, to taste

Dots of butter or margarine

Approximately ½ pound New

York State (very sharp)

cheese, grated

1 (10¾-ounce) can cream of  
mushroom soup

12 Ritz or Cheese Ritz  
crackers

Drain asparagus, saving 3 tablespoons of juice. Cut asparagus in half, and place one half in buttered (or sprayed with non-stick spray) casserole. Cover with ½ of the sliced hard-boiled eggs. Sprinkle with salt, pepper, dots of butter, and thin layer of cheese. Mix soup with asparagus juice, and put one half of this over the first layer in the casserole. Repeat for second layer, putting cheese on top of soup. Cover with crumbled Ritz crackers and dots of butter. Brown in 350° oven about 20 minutes until heated through and crumbs are browned.

*If assembled early in day and refrigerated (covered), add a few minutes to heating time.*

**Yield: 8 servings**

Marjory P. MacLean (Mrs. Fred D., Jr.)



### BEAN BUNDLES

**2 (10-ounce) packages  
frozen whole green beans  
1 pound bacon slices, cut  
in half**

**1 (8-ounce) bottle Sweet  
and Spicy French dressing**

This recipe must be started a day ahead.

Thaw beans. Wrap 6 to 8 beans in  $\frac{1}{2}$  slice of bacon. Repeat for rest of beans. Place bundles of beans in a 13x9x2-inch baking dish. Pour dressing over beans, and refrigerate overnight. Bake in preheated 350° oven for 30 minutes.

*If frozen whole beans are not available, cooked fresh whole beans may be used. Bacon may be partially cooked beforehand to remove some of the grease.*

**Yield: 8 servings**

Alice Belden (Mrs. Arthur)

### ★ BUTTER BEANS WITH ARTICHOKE

*A special Greek dish!*

**2 (14-ounce) cans artichoke  
hearts, drained  
1 cup lemon juice  
2 (16-ounce) packages frozen  
butter beans or lima beans  
 $\frac{1}{2}$  cup chopped onion**

**1 cup finely sliced celery  
2 tablespoons olive oil  
2 tablespoons Wesson oil  
 $\frac{1}{4}$  cup fresh dill or 1 teaspoon  
dried dill  
1 teaspoon basil**

Preheat oven to 350°.

Cover drained artichokes with the lemon juice. Cook beans according to package directions. Cook onion and celery in combined oils only until translucent. Add beans, dill and basil. Place in 2-quart casserole. Arrange artichokes on top, and pour lemon juice over all. Cover and bake for 30 minutes. Turn artichokes over, and bake for another 15 minutes. Can be prepared a day ahead.

**Yield: 16-20 servings**

Artemisia Aycrigg (Mrs. Benjamin)

## ★ BAKED BEANS

<b>24 pounds canned baked beans, drained</b>	<b>2 to 3 cups catsup</b>
<b>5 or 6 onions, finely chopped</b>	<b>4 pounds bacon, cut into 2-inch pieces</b>
<b>6 teaspoons dry mustard</b>	
<b>1 ½ boxes (1 ½ pounds) dark brown sugar</b>	

In large bowl, combine beans, onions and dry mustard.

Fill several large baking pans half full of bean mixture. Sprinkle top with brown sugar, heavily dot with catsup, and cover with bacon pieces. Repeat, but use catsup first, then brown sugar, and lastly bacon. Bake at 300° to 325° for at least 2½ hours. Remove from oven 15 to 20 minutes before serving.

**Yield: 80 servings**

Marjory Celler (Mrs. Frederic)

## GENIE'S FAMOUS BAKED BEANS

<b>1 (24-ounce) package dried red kidney, yellow eye, Great Northern or pea beans</b>	<b>1 large onion</b>
	<b>1 teaspoon mustard</b>
	<b>Salt and pepper to taste</b>
	<b>¾ cup Grandma's molasses</b>
<b>½ pound lean salt pork, scored</b>	

Soak beans overnight. Pour off water. Cover beans with new water to 3 inches above beans. Bring to a boil, skim foam off top, add whole onion and salt pork and boil two hours. Add rest of ingredients. Put in bean pot or casserole. Bake uncovered at 350° for 6 hours or in covered crockpot on medium heat for 6 hours.

**Yield: 4-6 servings**

Genie Tarris

### TEXAS BEANS

- |   |   |
|---|---|
| <b>1 pound ground beef, browned<br/>and drained</b> | <b>1 cup catsup</b>                       |
| <b>1 package onion soup mix</b>                     | <b>1 cup water</b>                        |
| <b>2 (28-ounce) cans Northern<br/>beans</b>         | <b>2 tablespoons prepared<br/>mustard</b> |
|   | <b>2 teaspoons vinegar</b>                |

Preheat oven to 400°.

Mix all ingredients together, and bake in large casserole for 30 minutes.

**Yield: 12-14 servings**

Jean Jackson  
(Wife of Deacon Paul Jackson)

### BROCCOLI CASSEROLE I

- |  |   |
|--|---|
| <b>2 eggs, beaten</b>  | <b>1 medium onion, minced</b>                     |
| <b>1 cup American cheese, grated</b>                               | <b>2 (10-ounce) packages<br/>chopped broccoli</b> |
| <b>1 cup mayonnaise</b>  | <b>Ritz cracker crumbs</b>                        |
| <b>1 (10<sup>3</sup>/<sub>4</sub>-ounce) can mushroom<br/>soup</b> |   |

Mix first 5 ingredients together. Thaw and drain broccoli; add to first mixture. Pour into buttered casserole and sprinkle with crumbs. Bake at 350° for 45 minutes to 1 hour.

**Yield: 8-10 servings**

Ginny Minnigan (Mrs. Joseph)



## BROCCOLI CASSEROLE II

30 Ritz crackers  
1 cup melted butter or  
margarine

2 (10-ounce) packages  
chopped frozen broccoli  
½ pound Velveeta cheese, cubed

Crush crackers, and add to melted butter. Cook broccoli according to package directions and drain. Place drained broccoli into buttered casserole. Place cubed Velveeta over top of broccoli. Top with butter and cracker mixture. Bake at 350° for 30 minutes or until bubbly.

**Yield: 6-8 servings**

Barbara Mayo

## BROCCOLI MOLD

2 envelopes unflavored  
gelatin  
1 (10½-ounce) can consommé,  
undiluted  
4 hard-boiled eggs, chopped  
1 cup mayonnaise  
1½ teaspoons Tabasco sauce  
3 tablespoons Worcestershire  
sauce

2 tablespoons lemon juice  
2 (10-ounce) packages frozen  
broccoli, chopped fine, or  
the equivalent of fresh  
broccoli, simmered just  
until fork tender and  
chopped

### Sauce:

1 cup mayonnaise  
½ medium onion, grated  
2 teaspoons lemon juice

1 large dill pickle, chopped  
fine

Soften gelatin in the consommé. Heat, stirring until dissolved. Cool a few minutes, then stir in remaining ingredients. Pour into greased 4-cup mold. Chill until firm.

Mix together sauce ingredients, and serve with broccoli mold.

**Yield: 8 servings**

Margery Celler (Mrs. Frederic)

### BROCCOLI WITH RICE

- |  |                                  |
|--|----------------------------------|
| <b>1 stick butter</b>                                      | <b>1 small jar Cheez Whiz</b>    |
| <b>1 chopped onion</b>                                     | <b>Rice</b>                      |
| <b>1 chopped celery rib</b>                                | <b>Tabasco</b>                   |
| <b>2 (10-ounce) packages frozen</b>                        | <b>Salt and pepper, to taste</b> |
| <b>chopped broccoli</b>                                    | <b>Bread crumbs</b>              |
| <b>2 (10<sup>3</sup>/<sub>4</sub>-ounce) cans cream of</b> |                                  |
| <b>chicken soup</b>  |                                  |

Cook rice according to package directions. Sauté onion and celery in butter until clear. Cook broccoli and drain well. Combine soup, Cheez Whiz and broccoli. Add to onion, celery mixture and stir in cooked rice. Add seasonings to taste. Place in greased casserole. Top with bread crumbs. Bake in 350° oven for 45 minutes.

**Yield: 10-12 servings**

Marian Hollyday (Mrs. John)

### CARROTS VERONIQUE

- |   |                          |
|---|--------------------------|
| <b>3 (13<sup>1</sup>/<sub>2</sub>-ounce) cans small</b> | <b>½ cup butter</b>      |
| <b>whole Belgian carrots, or</b>                        | <b>½ cup Cointreau</b>   |
| <b>frozen carrot nuggets,</b>                           | <b>Fresh mint leaves</b> |
| <b>partially cooked</b>                                 |                          |
| <b>3 small cans white grapes or</b>                     |                          |
| <b>30 seedless fresh white</b>                          |                          |
| <b>grapes (fresh is better)</b>                         |                          |

Drain carrots and grapes (if canned are used). Melt butter in a skillet. Add Cointreau and stir. Add grapes and carrots, and cook 4 to 5 minutes over low flame. Garnish with fresh mint leaves.

**Yield: 8 servings**

Ann S. Bowles (Mrs. Robert W.)

## COPPER PENNY CARROTS

2 pounds carrots, sliced,  
cooked and drained

1 large onion, diced  
1 large green pepper, diced

### Marinade:

1 (10-ounce) can tomato soup  
1 cup sugar  
 $\frac{3}{4}$  cup vinegar  
 $\frac{1}{2}$  cup oil

1 teaspoon mustard  
 $\frac{1}{4}$  teaspoon Worcestershire  
sauce

Prepare vegetables, and set aside. Combine ingredients for marinade and add vegetables. Refrigerate for 12 hours before serving cold. May be made several days ahead. Keeps well.

**Yield: 12-14 servings**

Jo Jones (Mrs. Kennon)

## SOUTHERN STYLE CORN PUDDING

3 cups fresh corn  
3 eggs, slightly beaten  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{8}$  teaspoon pepper  
1  $\frac{1}{2}$  teaspoons sugar

1  $\frac{1}{4}$  cup milk  
3 tablespoons melted butter  
1 tablespoon grated onion  
 $\frac{1}{2}$  cup chopped walnuts

Preheat oven to 325°.

Mix ingredients, and turn into a buttered casserole. Bake for 30 minutes.

**Yield: 8 servings**

### CUSTARD CORN

2 jumbo or 3 small eggs, beaten	1 tablespoon butter
1 (17-ounce) can cream style corn	$\frac{1}{2}$ cup milk
2 tablespoons instant flour	1 tablespoon sugar
	$\frac{1}{4}$ teaspoon salt

#### Topping:

Fresh parsley

Dried bread crumbs

Paprika

Preheat oven to 350°.

Combine ingredients, except topping, and place in a greased (or sprayed with Pam) 1½-quart casserole. Sprinkle parsley, paprika and a light dusting of bread crumbs on top. Bake 30-45 minutes.

**Yield: 4 servings**

Lina Wharton (Mrs. William)

### EXA'S EGGPLANT CASSEROLE

1 medium eggplant, peeled and diced	$\frac{1}{4}$ cup butter or margarine
Salt and pepper to taste	1 cup crushed saltine crackers
1 egg	1 tablespoon Worcestershire sauce
1 cup milk	

Preheat oven to 350°.

Cook eggplant in boiling salted water until tender. Drain well, and mash with a fork. Add salt and pepper to taste. Stir in remaining ingredients, and turn into a greased 1-quart casserole. Bake about 20 minutes until firm.

*Try it, you'll love it! But don't tell anyone what it is. They'll think it is oyster pudding.*

**Yield: 6 servings**

Peggy Ramage  
(wife of Dr. Raymond Ramage, Assisting Priest)

## FRESH EGGPLANT CASSEROLE

- |   |                                 |
|---|---------------------------------|
| 1 ½ pounds eggplant, peeled<br>and sliced   | 1 teaspoon basil                |
| 1 clove garlic, crushed                     | ½ teaspoon pepper               |
| 2 eggs, beaten                              | Grated rind of 1 lemon          |
| 2 tablespoons melted butter<br>or margarine | 2 large tomatoes, thinly sliced |
| 1 medium onion, chopped                     | ½ cup grated Cheddar cheese     |
| ½ cup dry bread crumbs                      | ¼ cup grated Parmesan<br>cheese |
|   | Paprika                         |

Place eggplant in 1-quart heat-resistant glass dish. Add garlic and no more than 1 inch of boiling water. Stir, and microwave on high 3 to 4 minutes. Drain. Mash eggplant and pour into blender. Add eggs, melted butter, onion, bread crumbs, basil, pepper and lemon rind. Blend for 1 minute. Grease a 2-quart heat-resistant glass dish. Line bottom with half of the sliced tomatoes. Spread eggplant mixture evenly over tomatoes. Cover with remaining tomatoes. Mix cheeses, and spread over top. Sprinkle with paprika. Microwave on high for 10-14 minutes. Serve with French bread.

**Yield: 4-6 servings**

Elsie Tysseland (Mrs. Sverre)

## EGGPLANT PAYSANNE

- |                                       |                                  |
|---------------------------------------|----------------------------------|
| 1 large eggplant, peeled<br>and diced | 2 cups grated cheese,<br>divided |
| 2 large onions, sliced                | Salt and pepper to taste         |
| 1 cup cut green beans                 | Pinch of thyme, to taste         |
| 4 cups cut-up peeled tomatoes         | ½ cup olive oil                  |

Preheat oven to 325°.

Layer a greased 2½-quart casserole with eggplant, onions, beans and tomatoes and 1½ cups of the cheese. Top with seasonings, and pour olive oil over all. Bake for 2 hours. Remove from oven, and top with remaining ½ cup cheese. Return to oven for a few minutes to brown.

**Yield: 6-8 servings**

Mary C. Tomlinson (Mrs. H.R.)

### JUSTIN'S STUFFED MUSHROOMS

1 cup White Sauce (see recipe on page 30)	4 ounces salami, sliced
1 medium onion, finely chopped	4 ounces boiled ham, sliced
$\frac{1}{4}$ green pepper, chopped	18 medium mushrooms, stems and caps separated
$\frac{1}{2}$ celery stalk, chopped	Dash of white wine (about 1 ounce)
4 tablespoons sliced (flaked) almonds	Unseasoned stuffing mix
Pinch of garlic powder	1 egg, beaten
Pinch of rubbed sage	$\frac{3}{4}$ cup dry bread crumbs
Salt and pepper, to taste	2 to 3 tablespoons garlic butter

#### Filling:

Combine White Sauce with onion, green pepper, celery, almonds and seasonings. Cook over low heat until onion softens. Meanwhile, under the broiler, grill slices of salami and boiled ham, then cut up finely and add to the sauce along with the mushroom stems. Add a healthy dash of white wine. Mix in enough stuffing to make a thick paste that is still fairly wet.

#### Assembly:

Prepare mushroom caps by coating with beaten egg, then rolling in bread crumbs. Arrange in two 8-inch pans which have been coated with garlic butter. Stuff mushrooms with filling, and bake at 350° for about 20 minutes, basting with pan drippings 2 to 3 times.

**Yield: 18 mushrooms**

**Sheldon Sumner**



## MUSHROOM CASSEROLE

1 pound mushrooms, sliced  
 Butter or margarine  
 6 slices white bread  
 ½ cup chopped onion  
 ½ cup chopped celery  
 ½ cup chopped green pepper  
 ½ cup mayonnaise

Salt and pepper to taste  
 2 eggs, slightly beaten  
 1½ cups milk  
 1 (10¾-ounce) can mushroom  
 soup, undiluted  
 Croutons or crumbs  
 Grated cheese

Sauté mushrooms in butter. Butter bread, and cut into 1-inch squares. Place half of bread squares in an 8 or 9-inch casserole dish. Combine mushrooms, onion, celery, green pepper, mayonnaise, salt and pepper. Mix well, and place in casserole to cover layer of bread. Top with layer of remaining bread squares. Combine eggs and milk, and pour over all. At this point, casserole can be refrigerated for up to 24 hours.

Preheat oven to 300°. One hour before baking, spoon can of soup over casserole, then cover with croutons or crumbs. Bake for 50 minutes. Sprinkle with cheese, and bake 10 minutes longer.

**Yield: 6-8 servings**

Cecelia Storjohan

## SHERRIED CREAMED ONIONS

12 small winter white onions  
 3 tablespoons butter  
 ¼ teaspoon salt  
 2 tablespoons flour

1 cup milk  
 ¼ cup sherry  
 ¼ cup blanched almonds

Peel onions. Cut into thick slices. Melt butter, and add onions and salt. Cover, and cook onions until tender (about 20 minutes). Sprinkle with flour, stirring carefully. Add milk, and cook gently until sauce is thickened. Fold in sherry and almonds, and serve.

**Yield: 3-4 servings**

Constance Crampton Andrews

### PETIT POIS A LA FRANCAISE

2 tablespoons butter	½ teaspoon parsley
2 (10-ounce) packages frozen peas	¼ teaspoon pepper
1 head of lettuce, shredded	1 teaspoon sugar
10 to 15 small frozen onions	½ teaspoon salt
¼ teaspoon thyme	1½ teaspoons butter

Melt 2 tablespoons butter in large saucepan. Add next 8 ingredients. Stir to mix well. Cover pan tightly, and simmer over low heat until tender. Add small amount of water if necessary. Before serving, add 1½ tablespoons butter.

**Yield: 8 servings**

Jane Glass (Mrs. Nelson S.)  
Dorothy Stonecliffe (Mrs. David W.)

### TOSTONES (YELLOW PLANTAIN)

1 ripe yellow plantain	Cooking oil
Salted water	Heavy brown paper

Peel plantain, and slice in 1-inch pieces. Place in cool, salted water for a few minutes. Dry, and fry in deep fat until outside feels crusty hard. Drain. Place slices between 2 pieces of heavy brown paper, and squash with heel of hand until about ¼-inch thick. Refry until golden brown, about 5 minutes.

*This is a popular dish, served as a vegetable in Puerto Rico and other Caribbean islands. Those who have lived or travelled in the West Indies will recognize it and probably like it even though it is deep fat fried. Can be done ahead and reheated.*

**Yield: Varies with appetite**

Margery Celler (Mrs. Frederic)

## CHEESE POTATOES

- |  |  |
|--|--|
| 8 medium potatoes, cooked,<br>peeled and grated          | 1 pint sour cream                                  |
| $\frac{1}{2}$ cup butter                                 | $1\frac{1}{2}$ cups grated sharp Cheddar<br>cheese |
| 1 ( $10\frac{3}{4}$ -ounce) can cream<br>of chicken soup | Pepper, to taste                                   |

Prepare potatoes. Heat butter and soup. Add sour cream and cheese. Stir into potatoes. Pepper to taste. Place in large casserole. Bake uncovered at 300° for 30 to 45 minutes, until brown on top.

**Yield: 10 big servings**

Ardis Fratt (Mrs. Charles D.)

## HEAVENLY HASH BROWN POTATOES

- |   |  |
|---|--|
| 2 (16-ounce) packages<br>Ore -Ida southern hash<br>browns | $\frac{1}{4}$ cup chopped onion        |
| 1 ( $10\frac{3}{4}$ -ounce) can cream of<br>potato soup   | $\frac{1}{4}$ cup chopped green pepper |
| 1 ( $10\frac{3}{4}$ -ounce) can cream of<br>celery soup   | 1 (16-ounce) carton sour<br>cream      |
|   | 1 teaspoon salt                        |
|   | Dash pepper                            |

Combine all ingredients in a large bowl, and mix well. Spread in a greased 9x13-inch pan. Bake at 300° for 2 hours. Sprinkle parsley flakes and paprika before serving.

*If mixture dries out while baking, add a little milk.*

**Yield: 10-12 servings**

Dorothy Wellman (Mrs. Robert)

### AU GRATIN POTATOES

- |  |  |
|--|--|
| <b>2 pounds Ore-Ida frozen hash browns</b>     | <b>2 cups shredded Cheddar cheese, divided</b>                       |
| <b>1 (16-ounce) container sour cream</b>       | <b>1 jar real bacon bits (or ½ pound bacon, cooked and crumbled)</b> |
| <b>¼ pound butter, melted</b>                  |  |
| <b>1 (10¾-ounce) can cream of chicken soup</b> |  |

Mix all ingredients, except 1 cup of the cheese and put in a large casserole. Sprinkle remaining cheese on top and bake 45 minutes at 350°.

**Yield: 8-10 servings**

Jane Nies (Mrs. Perry)

### POTATOES BAKED IN BUTTER

- |  |  |
|--|--|
| <b>6 medium-sized potatoes, peeled</b> | <b>4 tablespoons (½ stick) butter or margarine, melted</b> |
| <b>Salt to taste</b>                   |  |

Melt the butter in the pan used to bake the potatoes. Brush the peeled potatoes with the melted butter, being careful to cover the entire potato. Bake uncovered in a 350° oven, basting and turning every 15 minutes until potatoes are tender and the outside is golden and crusty. Keep warm in a low oven until ready to serve. (Can be held for at least ½ hour.)

*Variations: When potatoes are half-cooked, you can sprinkle them with paprika and onion powder and continue basting. You can also sprinkle them with parsley, onion flakes, your favorite seasoning, or your favorite herb.*

**Yield: 6 servings**

Ann Fratt (Mrs. C. Frederick)

## HASH BROWN POTATOES CASSEROLE

- |  |  |
|--|--|
| 2 pound bag hash brown potatoes                        | 1 teaspoon pepper                            |
| 1 (16-ounce) carton sour cream                         | $\frac{1}{4}$ pound (1 stick) butter, melted |
| 1 (10 $\frac{3}{4}$ -ounce) can cream of mushroom soup | $\frac{1}{2}$ cup diced onion                |
| 1 teaspoon salt  | 8 ounces Cheddar cheese, shredded            |

Place hash browns in bottom of large casserole dish. Mix sour cream, soup, salt, pepper and onions together. Pour in melted butter, and mix well. Pour sour cream mixture over potatoes. Sprinkle cheese on top. Bake, covered, at 350° for 45 minutes. Remove cover, and bake 15 minutes more.

**Yield: 10-12 servings**

Barbara Mayo

## GINNY'S POTATOES

- |   |  |
|---|--|
| 4 to 6 medium-large, all-purpose white potatoes | $\frac{1}{2}$ cup flour                                |
| $\frac{1}{2}$ cup grated Parmesan cheese        | Salt and pepper, to taste                              |
|   | $\frac{1}{3}$ to $\frac{1}{2}$ cup butter or margarine |

Peel and cut potatoes into chunks. Place in water until ready to prepare.

Mix cheese and flour in bag or large container. Melt butter in 2-quart casserole in oven. Drain potatoes and dry. Shake in flour mixture, a few at a time. Place in dish with butter. Sprinkle lightly with salt and pepper. Sprinkle leftover flour and cheese mixture on top of potatoes. Bake, covered, at 350° for 1 hour or until potatoes test done. Stir gently every 20 minutes and before serving.

**Yield: 4 servings**

Mary L. Miller (Mrs. A. Ray)

### SWEET POTATO CASSEROLE

6 sweet potatoes	$\frac{1}{2}$ teaspoon nutmeg
1 (8-ounce) can crushed pineapple	1 small bag miniature marshmallows
$\frac{1}{3}$ cup brown sugar	$\frac{1}{4}$ cup pecans or pecan meal
1 teaspoon cinnamon	

Boil potatoes with skins on until able to pierce. Drain and cool. When cool, peel and cut into small pieces. Place in mixer bowl, add pineapple, sugar and spices (adjust spices to taste). Blend until smooth. Place mixture in 8x10-inch casserole. Top with marshmallows and pecans. Bake in 350° oven for 10 minutes or until marshmallows are brown.

**Yield: 10-12 servings**

Marcia Thomas

### SWEET POTATO CRUNCH

3 cups stewed sweet potatoes or 1 (40-ounce) can yams, drained	2 eggs, beaten
1 stick butter or margarine, melted	$\frac{1}{4}$ cup milk
	1 cup sugar
	1 teaspoon vanilla
	1 cup coconut

**Topping:**

$\frac{1}{2}$ cup flour	1 stick butter or margarine, melted
1 cup brown sugar	About 2 tablespoons water
1 cup pecans	

Mash sweet potatoes and mix with next 6 items. Place in baking dish.

Mix topping as follows: Mix flour and sugar in bowl; stir in pecans; add melted butter and about 2 tablespoons hot water. Spread on top of potatoes. Bake at 350° for 30 minutes.

*Variation: Omit coconut and add  $\frac{1}{2}$  teaspoon nutmeg and  $\frac{1}{2}$  teaspoon cinnamon.*

**Yield: 12 servings**

Alice Belden (Mrs. Arthur)



## SWEET POTATO PUDDING

2 cups grated raw sweet potatoes (2 or 3 potatoes)	½ teaspoon salt
2 eggs, lightly beaten	1 tablespoon lemon juice or grated rind of 1 lemon
½ cup sugar	½ teaspoon cinnamon
1 cup half and half cream	¼ teaspoon ginger
¼ cup melted butter	¼ teaspoon ground cloves

Mix all ingredients together, and bake at 350° in a greased 1-quart baking dish for 30 minutes. Remove from oven and stir. Return to oven, and bake an additional 30 minutes.

**Yield: 6-8 servings**

Margery Celler (Mrs. Frederic)

## PINEAPPLE-ORANGE BAKED SWEET POTATOES

6 medium sweet potatoes	1 (6-ounce) can frozen orange juice concentrate, undiluted
Vegetable oil	4 tablespoons butter or margarine
1 (8-ounce) can crushed, unsweetened pineapple, drained	Chopped pecans for garnish

Rub potatoes with oil. Bake for 1 hour at 400°. Cut in half lengthwise and carefully scoop out pulp. Mash pulp with pineapple, orange juice concentrate and butter. Stuff mixture back into shells, and garnish with pecans. Bake again at 400° until slightly brown on top.

**Yield: 10-12 servings**

### SWEET POTATO PONE

**¾ cup sugar**  
**¼ teaspoon salt**  
**½ cup butter**  
**½ cup milk**  
**1 egg**

**¼ teaspoon cinnamon**  
**Pinch of nutmeg**  
**2 cups raw sweet potatoes,**  
**grated**  
**Rind and juice of 1 orange**

Mix first seven ingredients. Blend them into the sweet potato. Add the orange rind and juice. Bake in shallow pan for 1 hour at 325°.

**Yield: 4 servings**

**Lynn Swett (Mrs. James)**

### HOLIDAY SWEET POTATOES

**4 large sweet potatoes**  
**2 tablespoons butter or**  
**margarine**  
**½ cup milk**  
**½ teaspoon salt**  
**½ teaspoon cinnamon**

**½ teaspoon nutmeg**  
**1 egg, beaten**  
**1 (12-ounce) jar orange**  
**marmalade**  
**25 or more marshmallows**

Boil sweet potatoes until done. Peel and mash with butter, milk and salt. Add cinnamon, nutmeg and egg. Mix well. Add jar of marmalade and stir. Pour into 2-quart casserole. Cover top with marshmallows. Bake uncovered at 350° for 15 to 20 minutes until marshmallows are golden brown.

*This is an original recipe served every Thanksgiving and Christmas.*

**Yield: 10 servings**

**Peggy Todd (Mrs. Alan)**

## INSTANT CREAMED SPINACH

- |  |                           |
|--|---------------------------|
| 1 (10-ounce) package frozen spinach          | Dash of nutmeg            |
| 1 (3-ounce) package cream cheese with chives | Salt and pepper, to taste |

Combine all the ingredients, and heat over a low flame until mixture is hot and cream cheese has melted.

**Yield: 4 servings**

Ann Pratt (Mrs. C. Frederick)

## SPINACH AND ARTICHOKE CASSEROLE

*Makes spinach lovers out of "Ugh-ers!"*

- |  |  |
|--|--|
| 2 (10-ounce) packages frozen chopped spinach | About 2 cups soft crumbled bread           |
| 1 cup water                                  | Small package frozen chives                |
| ¼ pound (1 stick) butter                     | 1 (13-ounce) can artichoke hearts, drained |
| Juice of 1 lemon                             | ½ pint (8 ounces) sour cream               |
| Zest of lemon rind                           |  |

Cook frozen spinach in 1 cup water just until soft. Add all the remaining ingredients. Stir gently, and heat slowly about 15 minutes or longer.

**Yield: 6 servings**

Grace C. Schram

## CHEESY SPINACH CASSEROLE

- |  |                              |
|--|------------------------------|
| 2 (10-ounce) packages frozen chopped spinach | 1 cup sour cream             |
| 1 package dry onion soup mix                 | Sharp Cheddar cheese, grated |

Drain cooked spinach; blend in dry soup mix and sour cream; top with cheese. Bake at 350° for 30 minutes.

*May be made ahead. Refrigerate and bake just before serving.*

**Yield: 4-6 servings**

Marjorie H. Whittaker (Mrs. Homer)

### SPINACH RING WITH CREAMED MUSHROOMS

2 tablespoons butter  
1 tablespoon flour  
 $\frac{1}{2}$  cup milk  
3 eggs, separated  
2 (10-ounce) packages  
chopped spinach, cooked  
and drained

Salt, pepper and nutmeg to  
taste  
1 pound mushrooms, sliced  
and sautéed  
Cream Sauce (see recipe  
on page 222)

Preheat oven to 350°.

Melt butter, and stir in flour. Add milk, stirring until mixture thickens. Beat egg yolks, and stir in. Stir in spinach. Beat egg whites, and fold into spinach mixture along with seasonings. Pour into greased ring mold. Set in pan of hot water, and bake for 35 to 40 minutes. Make Cream Sauce, and fold in sautéed mushrooms. When spinach ring is cooked, empty mold on platter, and serve with creamed mushrooms in center.

**Yield: 6-8 servings**

Cecelia Storjohan

### SPINACH CASSEROLE

2 (10-ounce) packages frozen  
chopped spinach  
1 (8-ounce) package cream  
cheese or sour cream

6 tablespoons butter or  
margarine  
Grated Parmesan cheese

Preheat oven to 350°. Cook spinach according to package directions. Drain well. In small pan melt cream cheese and butter, stirring to prevent burning or sticking. Stir into spinach. Pour into 8 or 10-inch casserole dish. Sprinkle liberally with Parmesan cheese. Bake for 30 minutes.

**Yield: 6 servings**

Linda Gill (Mrs. Leigh)

## SPINACH SOUFFLÉ CASSEROLE

- |  |   |
|--|---|
| 2 (10-ounce) packages frozen chopped spinach | 2 eggs, beaten                                |
| 2 (3-ounce) packages cream cheese            | 2 tablespoons minced dried onion              |
| 2 cups grated Muenster cheese, divided       | $\frac{1}{4}$ teaspoon coarsely ground pepper |
|  | Paprika                                       |

Preheat oven to 350°. Simmer frozen spinach on low heat (add no water) until just barely thawed. Drain thoroughly. Add cream cheese and half of the Muenster cheese while spinach is hot so the cheese will melt. Mix thoroughly. Add eggs, onion and pepper, stirring well. Pour into 1-quart casserole dish. Sprinkle rest of cheese on top. Sprinkle with paprika for color. Bake until cheese is melted, and spinach is hot, 20-30 minutes.

*Good party recipe. May be prepared one day ahead and refrigerated but will require longer cooking time.*

**Yield: 6 servings**

Pam Peters (Mrs. Calvin)

## SPINACH QUICHE

- |   |  |
|---|--|
| 6 eggs, beaten  | 1 (16-ounce) carton cottage cheese with chives |
| 6 tablespoons flour   | 8 ounces sharp Cheddar cheese, cubed           |
| 1 (10-ounce) package frozen chopped spinach, thawed and drained | $\frac{1}{4}$ cup butter or margarine          |

Combine ingredients. Pour into 2 buttered pie pans. Cover with foil and freeze. Bake frozen 1 hour at 350°.

**Yield: 12 servings**

Ruth Taeger

### SUPERB SPINACH CASSEROLE

- |   |   |
|---|---|
| <b>2 (10-ounce) packages frozen<br/>chopped spinach</b>         | <b>1 (4½-ounce) jar mushrooms,<br/>drained (optional)</b> |
| <b>1 egg</b>  | <b>2 cups buttered bread crumbs</b>                       |
| <b>½ teaspoon salt</b>  | <b>from sourdough French</b>                              |
| <b>¼ teaspoon garlic powder</b>                                 | <b>bread or 1 cup Ritz cracker</b>                        |
| <b>1 (8-ounce) package cream<br/>cheese, cut in small cubes</b> | <b>crumbs (cheese or regular)</b>                         |

Preheat oven to 350°.

Cook spinach, and drain well. Beat egg with salt and garlic powder. Mix with cream cheese. Combine with spinach. (Fold in mushrooms, if desired.) Pour into 1½-quart greased casserole, and top with crumbs. Bake for 25 to 30 minutes.

*Double recipe for a 9x13-inch casserole. Can be made 1 day ahead.*

**Yield: 6-8 servings**

Shirley Pipkin (Mrs. Eugene)

### SQUASH IN CASSEROLE

- |                                    |                             |
|------------------------------------|-----------------------------|
| <b>2 to 3 pounds yellow squash</b> | <b>½ stick butter</b>       |
| <b>2 onions, chopped</b>           | <b>Italian bread crumbs</b> |
| <b>1 egg, beaten</b>               | <b>Butter, melted</b>       |
| <b>½ tablespoon sugar</b>          |                             |

Cook and mash yellow squash. Cook chopped onion until soft but not brown. Add to yellow squash. Add egg, sugar and ½ stick butter. Top with Italian bread crumbs and melted butter. Bake at 375° for 1 hour.

**Yield: 6-8 servings**

Letty Hurst (Mrs. John)



## SUMMER SQUASH CASSEROLE

- |  |  |
|--|--|
| 2 pounds yellow squash,<br>sliced          | 1 cup sour cream                                   |
| ¼ cup chopped onion                        | 1 cup shredded carrots                             |
| 1 (10¾-ounce) can cream of<br>chicken soup | 1 (8-ounce) package herb-<br>seasoned stuffing mix |
|  | ½ cup melted butter                                |

Preheat oven to 350°.

In a large saucepan, cook squash and onion in boiling water for 5 minutes. Drain well. Combine chicken soup and sour cream, and stir in shredded carrots. Fold in squash and onions. Combine stuffing mix and butter. Spread half of stuffing mixture in the bottom of a 12x7x2-inch baking pan. Spoon vegetable mixture on top, and sprinkle remaining stuffing over all. Bake 25 to 30 minutes or until heated through.

**Yield: 8 servings**

Audrey McDonald (Mrs. Howard)

## MEXICAN SQUASH

*Spicy! Non-squash eaters love this one!*

- |                                  |   |
|----------------------------------|---|
| 1 medium onion, chopped          | ½ cup water                                 |
| 1 pound summer squash,<br>sliced | 1 (10-ounce) can Ro-tel<br>tomatoes, cut up |
| ¼ cup butter or margarine        | 1 (4-ounce) can mushrooms<br>with liquid    |
| 1 teaspoon garlic powder         |   |

In a large skillet, sauté onion and squash in butter and garlic powder. Add water, tomatoes and mushrooms. Simmer about 30 minutes, uncovered, until liquid cooks down.

*Goes well with any Mexican entrée.*

**Yield: 4-6 servings**

Karen Maddox (Mrs. Ronnie)

### DANISH TOMATOES

<b>4 medium, firm ripe tomatoes</b>	<b>2 tablespoons melted butter</b>
<b>1 teaspoon sugar</b>	<b>¼ cup crumbled bleu cheese</b>
<b>½ teaspoon basil</b>	<b>¼ cup chopped, stuffed green olives</b>
<b>1 cup soft bread crumbs (3 slices)</b>	

Halve tomatoes, and place on a baking sheet. Sprinkle with the sugar and basil, and broil for 3 minutes until sugar is melted. Then toss the next four ingredients together. Put on top of the tomatoes and broil another 2 minutes until lightly crisp.

**Yield: 8 servings**

Laurel Saint John

### TOMATO PIE

<b>1 (10-inch) pie crust, unbaked</b>	<b>½ cup sliced ripe olives</b>
<b>2 large tomatoes, cut into ½-inch slices</b>	<b>3 slices Provolone cheese</b>
<b>Salt and pepper</b>	<b>2 eggs, slightly beaten</b>
<b>All purpose flour</b>	<b>1 cup sharp Cheddar cheese, grated</b>
<b>2 tablespoons oil</b>	<b>1 cup evaporated milk</b>
<b>1 cup sliced green onions, divided</b>	

Prick bottom and sides of pie crust. Bake at 350° for 8 minutes. Remove and cool. Sprinkle tomatoes with salt and pepper, and coat with flour. Brown tomatoes in hot oil. Set aside 2 tablespoons of green onion. Sprinkle the remaining onions and olives in pastry shell. Top with Provolone cheese and tomatoes. Combine eggs, Cheddar cheese and milk. Mix well, and pour over tomatoes. Bake at 375° for 40 to 45 minutes or until set. Sprinkle with reserved onion, and let stand five minutes before cutting.

**Yield: 6-8 servings**

Bette Smith (Mrs. Jack E.)

## TOMATOES À LA ELKRIDGE

4 large tomatoes, thickly  
sliced  
Salt and pepper, to taste  
2 tablespoons flour

Bacon drippings  
 $\frac{1}{2}$  cup or more brown sugar  
Butter

Slice tomatoes thickly to hold their shape. Mix salt, pepper and flour. Dredge tomatoes in flour mixture. Sauté in bacon drippings until brown on both sides. Arrange in baking dish, and generously sprinkle brown sugar on each slice. Add a pat of butter on top of each, and broil until brown and bubbly.

*Variation: Another method is to scoop center top out of each whole tomato to hold a teaspoonful of brown sugar and a pat of butter. Bake 20 minutes at 350°. Tomatoes should be tender but not split.*

**Yield: 8 servings**

Letty Hurst (Mrs. John)

## ZUCCHINI QUICHE

4 eggs, beaten  
 $\frac{1}{4}$  cup salad oil  
 $\frac{1}{4}$  cup milk  
1 large onion, chopped  
 $\frac{1}{2}$  cup grated Parmesan  
cheese  
 $\frac{1}{2}$  cup grated Cheddar cheese

1 cup Bisquick  
2 teaspoons parsley flakes  
1 teaspoon salt  
 $\frac{1}{2}$  teaspoon pepper  
 $\frac{1}{2}$  teaspoon oregano  
3 cups unpeeled, shredded  
zucchini

Preheat oven to 350°.

Mix eggs, oil and milk. Beat together briefly. Add all remaining ingredients, adding zucchini last. Mix just until zucchini is coated with batter. Pour into greased 9-inch pie pan or oblong baking dish. Bake for 40 minutes, until lightly browned.

*Great luncheon or supper dish served warm. May also be served cold, cut in small squares or wedges, as an appetizer.*

**Yield: 6-8 servings**

Margery Celler (Mrs. Frederic)

### VEGETABLE CASSEROLE

*A family favorite for years!*

2 cups small carrot sticks  
2 cups  $\frac{1}{4}$ -inch slices zucchini  
 $\frac{1}{2}$  cup boiling water  
 $\frac{1}{2}$  teaspoon salt (optional)  
2 tablespoons butter or  
margarine  
2 tablespoons flour  
 $1\frac{1}{2}$  cups half and half cream

2 chicken bouillon cubes,  
crumbled  
 $\frac{1}{2}$  teaspoon prepared mustard  
 $\frac{1}{2}$  teaspoon dill weed  
 $\frac{1}{16}$  teaspoon nutmeg  
 $\frac{1}{16}$  teaspoon pepper  
1 (8-ounce) can tiny onions

**Topping:**

6 tablespoons butter, melted  
 $2\frac{1}{4}$  cups bread crumbs  
 $\frac{3}{4}$  cup grated cheese

$\frac{3}{4}$  cup coarsely chopped  
walnuts

Preheat oven to  $375^{\circ}$ . Add carrots and zucchini to boiling salted water. Simmer 10 minutes (or microwave vegetables with 2 tablespoons of water for 8 minutes). Drain well. Melt 2 tablespoons of butter, and stir in flour. Slowly stir in half and half, then bouillon cubes, mustard, dill, nutmeg and pepper. Cook, stirring until it comes to a full boil and has thickened. Add carrots, zucchini and onions. Turn into a 2-quart baking dish. Combine ingredients for topping, and sprinkle over vegetables. Bake for 25-30 minutes.

*You don't have to be careful about amounts of vegetables or cheese.  
May be frozen for up to a month.*

**Yield: 4 (main dish) or  
6 (side dish)**

Elsie Tysseland (Mrs. Sverre)

## SPRING CASSEROLE

- |                          |                             |
|--------------------------|-----------------------------|
| 8 small new potatoes     | 2 cups Cream Sauce (see     |
| 8 baby carrots           | recipe on page 222)         |
| 1 small cauliflower      | Parsley                     |
| 1 cup fresh peas         | Fresh green beans, optional |
| ½ pound Velveeta cheese, | Small onions, optional      |
| sliced                   |                             |

Preheat oven to 350°.

Cook the vegetables, except parsley, and drain well. Place in greased casserole. Add cheese to hot Cream Sauce, and stir until melted. Pour over vegetables. Bake until thoroughly heated, about 20 minutes. Garnish with parsley. Fresh green beans and small onions may be used.

**Yield: 6-8 servings**

## VEGETABLE MEDLEY

- |   |  |
|---|--|
| 2 (10-ounce) packages frozen<br>cauliflower             | 1 (10¾-ounce) can Cheddar<br>cheese soup |
| 2 (10-ounce) packages frozen<br>broccoli spears or cuts | ½ cup mayonnaise                         |
| 1 (16-ounce) can fingerling<br>carrots, drained         | ½ cup chopped onion                      |
|   | Paprika                                  |
|   | Onion rings (optional)                   |

Preheat oven to 350°. Partially cook cauliflower and broccoli according to package directions. Drain. Put cauliflower, broccoli and carrots in a 9x13-inch baking dish. Combine soup, mayonnaise and onion. Pour over vegetables. Sprinkle with paprika and onion rings. Bake for 30 minutes.

**Yield: 12 servings**

Jo Jones (Mrs. Kennon)

### RATATOUILLE

4½ tablespoons olive oil,  
divided  
3 medium zucchini, unpeeled,  
quartered and cut into  
1-inch lengths  
½ medium eggplant, peeled,  
cut in 1½-inch cubes  
Salt and pepper to taste  
2 medium onions, chopped

5 cloves garlic, finely minced  
2 green peppers, chopped  
1 (18-ounce) can tomato sauce  
(or 6 to 8 fresh tomatoes,  
chopped)  
½ teaspoon thyme  
1 teaspoon basil  
¼ cup finely chopped parsley  
Lemon wedges (optional)

Preheat oven to 350°. Heat 2½ tablespoons olive oil in large skillet. Add zucchini, eggplant, salt and pepper. Cook for 10 minutes, stirring occasionally. Heat 2 tablespoons olive oil in another skillet. Add onions, garlic and green peppers. Cook until lightly browned. Add tomato sauce. Simmer for 10 minutes, stirring occasionally. Add zucchini and eggplant mixture, then thyme, basil and parsley. Pour into 2-quart casserole. Cover and bake 20 minutes or until vegetables are tender.

*Good served with lamb. Can also be prepared 1 to 2 days ahead and served cold with lemon wedges. This is a low carbohydrate recipe but savory enough for any family or guest.*

**Yield: 12 (½-cup) servings**

Mary Teresa Grig



*The Cromwell House.*



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# SIDE DISHES

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## BAKED NAVEL ORANGES

6 Navel oranges  
2 cups sugar

$\frac{3}{4}$  cup white corn syrup  
2 cups water

Boil oranges in enough water to cover for 30 minutes. Cut each orange into 6 sections. Flatten, and place in one layer in 13x9x2-inch baking pan. Boil sugar, water and corn syrup together until sugar is dissolved. Pour over oranges and bake at 325° for 90 minutes. Serve hot or cold.

*Good with duck, game, poultry and pork. A nice side dish for Thanksgiving and Christmas.*

**Yield: 10-12 servings**

Lillian Schoettelkotte (Mrs. Harry)

## PINEAPPLE CASSEROLE

1 tablespoon flour  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  cup sugar  
3 eggs, slightly beaten  
1 (16-ounce) can crushed  
pineapple, drained

4 to 5 slices white bread,  
crusts removed, cut into  
 $\frac{3}{4}$ -inch cubes  
 $\frac{1}{4}$  pound (1 stick) butter or  
margarine

Mix flour, salt and sugar, and add slowly to eggs. Mix in pineapple, and place in greased 1½-quart casserole. Put bread crumbs on top, and dot with thin slices of butter. Bake at 350°, uncovered, for 45 minutes to 1 hour, and serve hot.

*Cannot be frozen.*

*If taken to a covered dish gathering, do not cover or it will become soggy.*

**Yield: 8 servings**

Margery Celler (Mrs. Frederic)

### HOT PINEAPPLE CASSEROLE

*Delicious accompaniment for ham or pork chops!*

1 (20-ounce) can sliced  
pineapple  
1 cup sugar

Cracker crumbs, crumbled by  
hand  
Butter or margarine

Drain pineapple, reserving juice, and cut into chunks. Combine pineapple juice and sugar; boil until it makes a light syrup. Place pineapple in a 9-inch casserole, and cover with cracker crumbs. Dot with butter. Pour syrup over casserole, and bake for 1 hour at 300°.

**Yield: 4-6 servings**

Mary C. Tomlinson (Mrs. H.R.)

### SHERRIED FRUIT

1 cup pitted prunes  
1 (16-ounce) can pineapple  
chunks, drained  
1 (20-ounce) can cherry pie  
filling

2 cups dried apricots  
2 cups water  
 $\frac{1}{2}$  cup creme sherry (may add  
more, if desired)

Mix ingredients in a large casserole and bake 1 hour at 350°.

**Yield: 8 servings**



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# RICE AND PASTA

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## GREEN RICE

2½ cups uncooked rice	2 teaspoons salt
5 cups water	12 tablespoons grated
8 eggs, separated and beaten	Parmesan cheese
2 small onions, minced	2 cups chopped fresh parsley
1 pint heavy cream, whipped	Paprika

Cook rice in water, and strain. Fold in beaten egg yolks. Add all other ingredients except beaten egg whites and paprika. Add beaten egg whites last. Place in 3-quart casserole, and sprinkle with paprika. Cover, and bake at 350° for 45 minutes.

**Yield: 12 servings**

Mary C. Tomlinson (Mrs. H.R.)

## RICE WITH CURRIED FRUIT

2 tablespoons cornstarch	1 cup fresh pineapple, diced
2 tablespoons curry powder	1 banana, sliced
2 cups chicken broth	1 cup other fruit, such as
¼ cup raisins, plumped	peaches, pears, grapes
½ cup chutney, finely chopped	4 cups hot cooked rice
2 cups melon balls (not	¾ cup toasted, slivered
watermelon)	almonds

Mix cornstarch and curry powder. Blend in chicken broth. Simmer until thickened. Add raisins. Sauce may be made ahead of time and reheated.

Mix chutney with fruits. Chill well.

Place hot rice on platter. Sprinkle with almonds. Top with chilled fruit. Pour warm sauce over all.

**Yield: 16 servings**

Jean Jackson  
(Wife of Deacon Paul Jackson)

*Never put leftover rice in disposal. It swells and clogs up the disposal!*

## RICE AND PASTA

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### WILD RICE

- |   |                             |
|---|-----------------------------|
| 3 tablespoons chopped green onion                   | 3 tablespoons chopped bacon |
| 3 tablespoons slivered almonds, blanched or toasted | 2 tablespoons butter        |
|   | 2 cups cooked wild rice     |

Sauté the green onion, almonds and bacon in butter. When the mixture is hot, add the wild rice. Stir the rice in the butter until blended with other ingredients.

*This is an excellent accompaniment to beef tenderloin. Use the wild rice as a bed for a butterflied beef tenderloin, and serve with mushroom sauce.*

**Yield: 4 servings**

Sheran Howle (Mrs. Lynn)

### WILD RICE CASSEROLE

- |  |  |
|--|--|
| 1 cup uncooked wild rice, thoroughly washed        | ½ cup white wine   |
| 1 onion, chopped                                   | 2 tablespoons butter   |
| 3 stalks celery, chopped                           | 1 quart chicken broth (or 1 quart boiling water plus 4 chicken bouillon cubes) |
| 1 teaspoon seasoned salt or ½ teaspoon lemon herbs | Salt and pepper, to taste  |

Combine all ingredients in a 2-quart covered casserole. Bake at 325° for 2 hours or until all liquid is absorbed. You may wish to uncover toward the end.

*Good served with poultry or pork.*

**Yield: 8 servings**

Dorothy Pryor (Mrs. Knight)

## ELEGANT WILD RICE

4 cups cooked wild rice	Salt and pepper, to taste
¼ pound (1 stick) butter	16 ounces fresh mushrooms
½ cup cooking oil	(or equivalent in cans),
2 to 3 large onions, finely	finely chopped
chopped	¾ cup parsley, finely chopped
5 stalks celery, finely chopped	1 (10¾-ounce) can cream of
1 to 2 cloves garlic, finely	mushroom soup
chopped	¾ cup milk (or more)

Cook rice according to package directions. Be sure to wash it in several waters before cooking.

Brown the onions, celery and garlic in the butter and cooking oil. When they are golden, add chopped mushrooms, and cook until they are golden, too. Remove from heat, and add cooked rice and parsley. Mix well. Combine soup and milk, and mix with the rest. Let stand in refrigerator overnight. Add a little more milk if necessary. Mixture should be moist but not swimming in liquid. Put in greased casserole and bake, uncovered, at 350° for 45 minutes to 1 hour, depending on size of casserole. Cook 1¼ hours if larger amount than this is made.

*Drain mushrooms well after washing and before chopping, as they are difficult to brown if not completely dry.*

**Yield: 10-12 servings**

Margery Celler (Mrs. Frederic)

## RICE CASSEROLE

1 cup onions, sliced	1 can water (use bouillon can)
(1 medium onion)	1 (4-ounce) can mushrooms,
¾ stick butter	drained
1 (10½-ounce) can beef broth	Salt and pepper, to taste
(bouillon)	1 cup rice

Using a 2-quart Corningware dish, sauté onions in butter; add bouillon and water, mushrooms and seasonings. Pour rice into mixture, and stir. Cover dish and bake for 45 minutes at 350°.

**Yield: 6 servings**

Catherine Voorhees (Mrs. Harrison)

### RICE ORTEGA

- |  |  |
|--|--|
| <b>½ cup chopped onion, sautéed</b>        | <b>½ pound cottage cheese</b>          |
| <b>4 cups cooked rice</b>                  | <b>½ bay leaf, crumbled</b>            |
| <b>1 can mild jalapeño pepper, chopped</b> | <b>Salt and pepper, to taste</b>       |
| <b>2 cups sour cream</b>                   | <b>½ pound Longhorn cheese, grated</b> |

Butter a 2-quart casserole dish. Mix all ingredients, except Longhorn cheese, and place in casserole. Sprinkle grated cheese on top. Bake at 375° for 25 minutes.

**Yield: 6-8 servings**

Helen Bates (Mrs. Thomas)

### BAKED RICE

- |  |   |
|--|---|
| <b>½ stick butter</b>                        | <b>1 medium onion, thinly sliced</b>        |
| <b>1 cup uncooked rice (not minute rice)</b> | <b>1 (4-ounce) can mushrooms, undrained</b> |
| <b>1 (10¾-ounce) can French onion soup</b>   | <b>½ teaspoon salt</b>                      |

Melt butter in 1½-quart casserole. Add other ingredients, and stir well. Bake at 375° for 1 hour, covered.

**Yield: 6-8 servings**

Emily Danner (Mrs. William)

### MACARONI RING

- |                                |   |
|--------------------------------|---|
| <b>1 cup macaroni</b>          | <b>1½ cups yellow cheese, cubed</b>           |
| <b>1½ cups hot milk</b>        | <b>3 eggs, well beaten</b>                    |
| <b>1 cup soft bread crumbs</b> | <b>Pimiento, parsley and onion (optional)</b> |
| <b>1 teaspoon salt</b>         |   |
| <b>¼ cup butter</b>            |   |

Cook macaroni according to package directions. Pour hot milk over bread crumbs. Add rest of ingredients. Pour into well-buttered 6-cup ring mold. Set in a pan of hot water, and bake 50 minutes or until set. Unmold and fill center with creamed mushrooms or vegetables, if desired.

**Yield: 6-8 servings**

Ruth Taeger



## **JAZZY MACARONI AND CHEESE**

**8 or 10 ounces macaroni**  
**1 (10<sup>3</sup>/<sub>4</sub>-ounce) can cream of mushroom soup**  
**1 cup mayonnaise**  
**1 medium to large onion, chopped**  
**Green pepper, chopped (to taste)**

**12 ounces sharp Cheddar cheese, grated**  
**2 to 3 cups crumbly stuffing mix**  
**2 tablespoons butter**

Cook macaroni according to package directions. Mix next five ingredients, and stir into macaroni. Put in 12x9-inch rectangular dish.

Put butter into 1-quart pyrex measuring cup, and melt in microwave. Add stuffing mix. Sprinkle on casserole.

Bake at 350° for 30 minutes.

**Yield: 8 servings**

Ardis Fratt (Mrs. Charles D.)

## **NANNIE'S MACARONI**

**1 cup small size elbow macaroni**  
**6 ounces Cheddar cheese, grated (approximately)**

**Salt and pepper, to taste**  
**Dots of butter or margarine**  
**3 eggs**  
**1 cup milk**

Cook macaroni in boiling salted water until tender. Drain. Layer macaroni in buttered 1½-quart casserole, then layer grated cheese, salt and pepper and dots of butter. Repeat layers. Beat eggs well, and add milk. Pour over macaroni. Bake at 375° for about 30 to 40 minutes until knife stuck in center comes out clean.

**Yield: 4-6 servings**

Marjory MacLean (Mrs. Fred D., Jr.)

### MOM'S MACARONI AND CHEESE

- |  |  |
|--|--|
| 1 (8-ounce) package elbow macaroni             | 1 teaspoon salt                                    |
| 1 (16-ounce) carton cream-style cottage cheese | $\frac{1}{8}$ teaspoon pepper                      |
| $\frac{3}{4}$ cup sour cream                   | 2 teaspoons grated onion                           |
| 1 egg, slightly beaten                         | 1 (8-ounce) package sharp Cheddar cheese, shredded |

Cook macaroni according to package directions, and drain. Combine cottage cheese, sour cream, egg, salt, pepper, onion and Cheddar cheese in a large bowl, and mix lightly until blended. Fold in macaroni. Spoon into a 9-inch square baking dish. Bake at 350° for 45 minutes or until bubbly.

**Yield:** 8 servings

Ann Fratt (Mrs. C. Frederick)

### ★ MACARONI AND CHEESE

- |                              |                           |
|------------------------------|---------------------------|
| 3 sticks butter or margarine | 7½ pounds elbow macaroni  |
| 3 cups unsifted flour        | (cooked and drained       |
| 4 tablespoons salt           | according to package      |
| 2 tablespoons dry mustard    | directions)               |
| 1 tablespoon pepper          | 3 cups fresh bread crumbs |
| 7½ quarts milk               | Additional butter or      |
| 24 cups sharp Cheddar cheese | margarine, if desired, to |
| (6 pounds), grated           | top bread crumbs          |

Preheat oven to 375°. In large kettle, melt butter over low heat. Stir in flour, salt, mustard and pepper until smooth. Remove from heat. Gradually stir in milk until smooth. Stirring constantly, cook over medium heat until thickened (about 10 minutes). Stir in  $\frac{3}{4}$  of the grated cheese until melted. Turn cooked macaroni into large greased baking pans. Pour cheese mixture over macaroni and mix well. Mix remaining cheese and bread crumbs; sprinkle over top of casserole. Dot with butter, if desired. Bake in 375° oven for 25 minutes or until topping is lightly browned.

**Yield:** 72 servings

Marjorie H. Whittaker (Mrs. Homer)

## MACARONI LOAF WITH MUSHROOM SAUCE

8 ounces macaroni	2 tablespoons chopped green pepper
1 ½ cups hot milk	1 tablespoon grated onion (can use dried minced onion)
1 cup soft bread, broken into small pieces	1 tablespoon chopped parsley
1 cup grated cheese (medium sharp Cheddar or Longhorn)	1 teaspoon salt
¼ cup (½ stick) melted butter	¼ teaspoon pepper
2 tablespoons chopped pimiento	3 eggs, well beaten

### Mushroom Sauce:

1 pound mushrooms (fresh or canned)	1 pint chicken stock
2 tablespoons chopped onion	1 pint half and half
2 tablespoons butter	3 tablespoons flour

Boil macaroni in salted water until done but not mushy. Drain and chill. Pour hot milk over bread pieces. Add other ingredients, then fold in well-beaten eggs.

Bake for 45 minutes at 350° in 9-inch square baking dish that is set in a pan of hot water

Serve with Mushroom Sauce.

To make Mushroom Sauce, sauté mushrooms and onion in butter for 10 minutes. Add stock and cream. Thicken with smooth paste made by mixing flour with a little cold water. Cook in double boiler until thick.

*Cream of mushroom soup may be substituted for chicken stock and cream.*

**Yield: 8 servings**

Libby Roberts (Mrs. David)

### DILLY PASTA SALAD

- |   |                                |
|---|--------------------------------|
| 1 (16-ounce) package colored (or plain) pasta, cooked and drained | ½ teaspoon dillweed            |
| 1 cup mayonnaise  | ⅛ teaspoon pepper              |
| ½ cup green pepper  | 1 cup chopped celery           |
| 2 tablespoons vinegar   | 1 medium onion, finely chopped |
| 1½ teaspoons salt   | Small jar pimiento, optional   |

Mix all ingredients, and let stand 8 to 12 hours in refrigerator.

**Yield: 6-8 servings**

Clare Hadley (Mrs. Ralph)

### SHARON'S SPAGHETTI SALAD

- |                                       |                                     |
|---------------------------------------|-------------------------------------|
| 1 pound vermicelli, cooked and rinsed | ½ bunch parsley, chopped            |
| 1½ cups mayonnaise                    | 1 to 2 cucumbers, peeled and grated |
| 3 tablespoons vinegar                 | 5 hard-boiled eggs, chopped         |
| 1 large tablespoon sugar              | Ground pepper and salt, to taste    |
| 4 green onions, chopped               | Additional parsley for garnish      |
| 1 medium onion, chopped               |                                     |
| 5 stalks celery, chopped              |                                     |

Prepare vermicelli and refrigerate. Mix mayonnaise, vinegar and sugar together. Chop onions, celery and parsley. Grate cucumbers, and chop eggs.

Toss cooled vermicelli with dressing. Fold in vegetables, eggs and seasoning, and toss well.

Garnish with additional parsley. Keep refrigerated until ready to serve.

**Yield: 12 servings**

Sharon Strong (Mrs. Hope, III)

## PASTA AND VEGETABLE SALAD

- |  |  |
|--|--|
| 1 cup medium shell macaroni,<br>cooked and drained | ½ cup marinated artichoke<br>hearts, quartered |
| ⅔ cup Italian salad dressing                       | 2 tablespoons chopped spring<br>onions         |
| ½ cup sliced zucchini                              | 1 large tomato, cut in wedges                  |
| ½ cup fresh mushrooms,<br>whole or halved          | 1 avocado, peeled and cubed                    |
| ½ cup broccoli flowerettes                         |  |

In large bowl, combine all ingredients except tomato and avocado. Cover and refrigerate at least 3 hours. Toss occasionally. Just before serving, stir in tomato and avocado.

**Yield: 12 servings**

Barbara Mayo

## SPAGHETTI SALAD

- |   |   |
|---|---|
| 1 (16-ounce) package<br>vermicelli  | 1 large tomato, diced   |
| ½ jar McCormack Salad<br>Supreme Seasoning for<br>Tossed Salads   | 1 large cucumber, diced   |
| 2 packets Good Seasons<br>Italian Dressing, mixed<br>according to directions with<br>vinegar, oil and water | 1 large green pepper, diced   |
|   | 4 to 5 green onions, chopped<br>(greens and all) and ½ red<br>onion, chopped OR 1 large<br>onion, chopped |

Break vermicelli into thirds before cooking as directed on package. Drain. Place in large salad bowl. Mix in ½ jar McCormack Salad Supreme Seasoning, and toss well. Pour in Italian dressing, and mix thoroughly. Add vegetables, and toss some more. Cover and refrigerate for at least 5 to 6 hours before serving. Toss well before serving. Will keep for about a week, refrigerated.

*Basic recipe can be extended by adding more vegetables such as broccoli, cauliflower, mushrooms, etc.*

**Yield: 8-10 servings**

Linell Mikell (Mrs. Allen)

### SWEET AND SOUR TEMPEH

**½ cup water**  
**1 teaspoon salt**  
**½ teaspoon ground coriander**

**1 clove garlic, minced**  
**10-ounce package Tempeh\***  
**¼ cup cornstarch**

**Sauce:**

**1 onion, chopped**  
**1 tablespoon oil (olive is best)**  
**1¼ cup water/pineapple juice mixture**  
**2½ tablespoons honey**  
**4 teaspoons Tamari (soy sauce)**  
**1 tablespoon vinegar**  
**1 tablespoon Tahini\*\* (sesame butter)**

**½ teaspoon freshly grated ginger (or ¼ teaspoon powdered ginger)**  
**1½ tablespoons cornstarch**  
**2 tablespoons water**  
**1 (8-ounce) can pineapple pieces, drained, liquid reserved**  
**Rice or noodles (optional)**

Mix water, salt, coriander and garlic together in a small dish. Cube Tempeh to 1-inch cubes. Dip quickly in water mixture and drain in a colander. Coat Tempeh pieces in cornstarch. Heat oil in deep frying pan (or wok). Fry coated Tempeh pieces until golden brown (3 to 4 minutes). Drain on paper towels.

To make the sauce, sauté onions in oil in medium skillet for 5 minutes. Add water to reserved pineapple juice to make 1¼ cups liquid. Add liquid, honey, Tamari, vinegar, Tahini and ginger to the onion and bring to a boil. Dissolve cornstarch in 2 tablespoons water. Stir into sauce. Add pineapple. Cook until sauce thickens.

Place Tempeh pieces on serving platter (or over rice or noodles) and pour sauce over it.

*\*Tempeh — a fermented soyfood available at health food stores. It is firmer in texture and more interesting in flavor than Tofu, but like Tofu it is low in calories and saturated fats and has no cholesterol. As with any soy product serving it with a grain, such as wheat (noodles), rice or barley, makes a complete protein. Coating the Tempeh keeps out some of the frying oil.*

*\*\*Tahini is available in Mideast markets or healthfood stores.*

**Yield: 4 servings**

**Karl Welsher**



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# EGGS AND CHEESE

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## MUSHROOM FRITATA

<b>1 cup sliced fresh mushrooms</b>	<b>½ teaspoon salt</b>
<b>⅔ cup chopped onion</b>	<b>1 ½ cups soft bread crumbs,</b>
<b>⅔ cup chopped green pepper</b>	<b>lightly packed</b>
<b>1 cup unpared zucchini</b>	<b>8 ounces cream cheese, cut in</b>
<b>1 teaspoon minced garlic</b>	<b>small cubes</b>
<b>2 tablespoons vegetable oil</b>	<b>1 cup shredded Cheddar</b>
<b>5 eggs</b>	<b>cheese</b>
<b>⅓ cup light cream</b>	

Preheat oven to 350°.

Sauté mushrooms, onion, green pepper, zucchini, and garlic in oil until crisp and tender.

Beat eggs with cream and salt. Add mushroom mixture, bread crumbs, cream cheese and Cheddar cheese. Stir thoroughly but lightly to keep cheese cubes intact.

Pour into greased pie plate. Bake at 350° for 45 minutes or until center sets and browns. Cool 5-10 minutes. Cut into wedges and serve.

**Yield: 5-6 servings**

Angeline Eckbert (Mrs. William)

## CORNED BEEF QUICHE

<b>1 (15-ounce) can corned beef</b>	<b>4 ounces cream cheese with</b>
<b>hash</b>	<b>chives</b>
<b>¼ cup chopped onion</b>	<b>1 cup cottage cheese</b>
<b>1 pie shell</b>	<b>¼ teaspoon pepper</b>
<b>2 eggs</b>	

Preheat oven to 350°.

Combine the hash and onion. Spread in the pie shell. Beat together eggs, cheeses and pepper. Blend well. Pour over hash mixture.

Bake 50 minutes until firm.

**Yield: 6-8 servings**

Maxine Alley (Mrs. Paul)

### SAUSAGE AND ASPARAGUS QUICHE

- |   |                                 |
|---|---------------------------------|
| <b>½ pound bulk sausage, fried<br/>and drained</b>  | <b>4 eggs</b>                   |
| <b>1 medium onion, finely diced</b>                 | <b>2 cups cream</b>             |
| <b>1 (10-inch) deep-dish<br/>pie shell, unbaked</b> | <b>½ cup minced parsley</b>     |
| <b>1 (15-ounce) can asparagus<br/>spears</b>        | <b>Salt and pepper to taste</b> |
| <b>4 ounces Cheddar cheese,<br/>shredded</b>        | <b>Pinch of nutmeg</b>          |

Sauté sausage and onion until brown and crumbly. Drain. Cover bottom of crust with sausage mixture. Top with drained asparagus spears cut into one-inch lengths. Cover with shredded cheese.

Beat eggs well; add cream and parsley, salt and pepper. Mix well. Pour over meat, vegetables and cheese. Sprinkle with nutmeg. Bake at 425° for 15 minutes. Reduce heat to 350° for approximately 45 minutes until quiche is set.

*If smaller crusts are used, these proportions may fill 2 crusts by adding one more cup of cheese, one cup milk and two eggs.*

**Yield: 4 servings**

### MEXICAN EGGS

- |  |                                |
|--|--------------------------------|
| <b>3 small cans green chilies,<br/>chopped</b> | <b>1 medium onion, chopped</b> |
| <b>1 cup grated Monterey Jack<br/>cheese</b>   | <b>Dash garlic salt</b>        |
| <b>1 cup sharp Cheddar cheese</b>              | <b>6 eggs, beaten</b>          |
|  | <b>Dash of onion salt</b>      |
|  | <b>Oregano for garnish</b>     |

Preheat oven to 350°.

Line pie pan with chilies, then Monterey Jack cheese, Cheddar, onion and garlic salt. Pour the eggs mixed with onion salt over all; sprinkle with oregano. Bake at 350° for 45 minutes to 1 hour, until an inserted knife comes out clean.

**Yield: 4-6 servings**

Penny Rowley

## SALLIE'S CORN CHEESE PIE

- |  |  |
|--|--|
| <b>2</b> teaspoons shortening to grease 9½-inch pan or quiche dish | <b>½</b> cup corn meal                             |
| <b>3</b> large eggs (can use Egg Beaters)                          | <b>1</b> cup dairy sour cream                      |
| <b>1</b> (8½-ounce) can creamed corn                               | <b>4</b> ounces Monterey Jack cheese, cut in cubes |
| <b>1</b> (10-ounce) package frozen corn, thawed and drained        | <b>4</b> ounces sharp Cheddar, cut in cubes        |
| <b>1</b> stick butter or margarine, melted                         | <b>½</b> teaspoon salt                             |
|  | <b>¼</b> teaspoon Worcestershire sauce             |
|  | <b>1</b> (4-ounce) can green chilies (optional)    |

Preheat oven to 350°. Grease dish. Beat eggs in large bowl. Add all remaining ingredients, and stir thoroughly. Pour into dish, and bake at 350° for 1 hour, or until pie is set and nice and brown. Let stand 10 minutes before cutting. Serve warm or at room temperature.

*Sallie said she likes to turn the oven off and let it sit in the oven with the door ajar for 30 minutes or more. It gets nice and crispy!*

**Yield: 6-8 servings**

Angeline Eckbert (Mrs. William)

## OVERNIGHT FRENCH TOAST DELUXE

- |   |  |
|---|--|
| <b>8</b> (¾-inch thick) slices French bread | <b>2</b> tablespoons orange juice (or concentrate) |
| <b>4</b> eggs                               | <b>½</b> teaspoon vanilla                          |
| <b>1</b> cup milk                           | <b>¼</b> cup butter or margarine, divided          |
| <b>1</b> tablespoon sugar                   | <b>Powdered sugar</b>                              |
| <b>⅛</b> teaspoon salt                      |  |

Place bread in baking dish. Combine eggs, milk, sugar, salt, orange juice and vanilla; beat well. Pour over bread slices; turn slices to coat evenly. Cover and refrigerate overnight.

Melt 2 tablespoons butter in large skillet on medium heat. Sauté 4 slices for 4 minutes on each side or until browned. Repeat with remaining butter and bread slices. Sprinkle toast with powdered sugar and serve immediately.

**Yield: 4 servings**

Mary L. Miller (Mrs. A. Ray)

## EGGS AND CHEESE

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### MAMA'S BUTTERMILK PANCAKES

*Tastes like sourdough.*

1 egg  
1 teaspoon salt  
2 tablespoons sugar  
2 tablespoons oil

1 teaspoon soda  
1 cup buttermilk (or sour milk)  
Enough sifted flour to make  
a thin batter,  $\frac{1}{2}$  to 1 cup

In a large bowl, beat egg with whisk. Add salt, sugar, oil and soda. Beat together, then add buttermilk. Sift flour a little at a time, and mix until batter is of pouring consistency. If it gets too thick, thin to proper consistency with additional liquid (buttermilk or even water).

Cook on lightly greased griddle (heated until a drop of water bubbles). Turn when air bubbles appear over surface of pancake.

**Yield: 2-4 servings**

Mary L. Miller (Mrs. A. Ray)

### NÖKKELOST CHEESE AND BACON PIE

4 slices bacon  
 $\frac{1}{3}$  cup green or red pepper  
strips  
 $\frac{1}{4}$  cup chopped onion  
1 small clove garlic, minced  
 $\frac{1}{2}$  teaspoon chili powder  
4 cups shredded Nökkelost  
cheese

2 cups milk  
1 cup biscuit mix  
4 eggs  
Shredded lettuce  
Tomato slices  
Sour cream

Cook bacon crisp, and crumble. Pour off all but 2 tablespoons of fat. Add peppers, onion, garlic and chili powder. Cook until peppers are tender. Sprinkle into 10-inch pie plate. Top with cheese.

In blender, combine milk, biscuit mix, and eggs. Blend on high 15 seconds. Pour over cheese. Bake at 400° for 25 minutes or until knife inserted comes out clean. Cool 10 minutes.

To serve, top with shredded lettuce, tomato slices and sour cream.

*This recipe comes from Norway. If Nökkelost cheese is unavailable, try Sarlsberg.*

**Yield: 6-8 servings**

Elsie Tysseland (Mrs. Sverre)

## TIROPETA

2 (9 or 10-inch) deep-dish  
pie crust shells  
½ cup milk  
1 stick butter

½ pound Greek feta cheese  
2 pounds cottage cheese  
5 eggs, well beaten  
Dash of pepper

Place half the pastry in a 9x13-inch pan. Melt butter with milk. Crumble feta cheese with pastry blender. Add feta cheese to cottage cheese. Add beaten eggs to cheeses. Add butter/milk mixture, reserving only enough to baste top pastry. Mix well.

Pour cheese mixture in pan over the pastry, and top with the remaining pastry. Baste top pastry with remaining liquid. Cut across top pastry with sharp knife, marking 2x3-inch portions.

Bake in 350° oven for one hour.

*This is my mother's Greek recipe and a family favorite. It's a simple way to make tiropeta and less tedious. Usually it is made with filo (strudel) pastry. We use it as a main dish with a tossed salad.*

**Yield: 16-18 servings**

Artemisia Aycrigg (Mrs. Benjamin)

## CHEESE SOUFFLÉ

1 large loaf soft white bread  
12 ounces sharp Cheddar  
cheese, grated  
5 eggs

3 cups milk  
1 teaspoon dry mustard,  
moisten with little milk  
2 ounces melted butter

Remove crusts from bread, and cube. Butter the soufflé dish. Beat together cheese, eggs, milk and mustard. Pour over bread, and refrigerate overnight. Bring to room temperature and pour melted butter over top of soufflé before baking. Bake at 375° for one half to one hour. May be left in oven on warm setting until used.

**Yield: 12 servings**

Marjorie Whittaker (Mrs. Homer)

### OVERNIGHT CHEESE SOUFFLÉ

12 slices bread, lightly  
buttered and cubed  
12 ounces mild Cheddar  
cheese, grated  
6 eggs, lightly beaten  
3 cups milk

¼ teaspoon salt  
½ tablespoon dry mustard  
½ teaspoon Worcestershire  
sauce  
⅓ teaspoon cayenne pepper

Layer half the cubed bread in a buttered 9x13-inch baking dish. Spread grated Cheddar cheese on top. Add remaining bread cubes. Beat eggs until light, and add remaining ingredients. Pour over bread and cheese mixture. Cover loosely, and refrigerate overnight. Bake uncovered at 350° for one hour.

*This is a good holiday morning dish served with bacon and fresh fruit, or for a brunch with Sherried Fruit (see recipe on page 134).*

**Yield: 6-8 servings**

Karen Maddox (Mrs. Ronnie)

### CHEESE SOUFFLÉ WITH TAPIOCA

3 tablespoons tapioca  
1 cup milk  
1 cup grated cheese  
3 egg yolks, well beaten

½ teaspoon salt  
Dash red pepper  
4 egg whites, stiffly beaten

Cook tapioca with milk in double boiler for 15 minutes or until clear. Stir in cheese until melted. Add egg yolks and seasonings, stirring constantly. Fold in stiffly-beaten egg whites. Turn into a well-greased 1-quart casserole. Bake at 350° for 30 minutes. Soufflé is done when it shrinks a trifle and is brown.

**Yield: 4 servings**

Sallie Sample (Mrs. Leroy)



### CHEESE FONDUE (SOUFFLÉ)

**½ cup milk**  
**1 cup fresh bread crumbs,**  
**coarsely crumbled**  
**3 tablespoons butter or**  
**margarine**

**¼ pound grated sharp cheese**  
**(about 1 cup)**  
**½ teaspoon each salt and**  
**pepper**  
**2 eggs, separated**

Preheat oven to 350°.

In saucepan, heat milk and bread crumbs over low heat, stirring until well blended. Add butter, cheese and seasonings. Cook one minute longer. Remove from heat, and add beaten egg yolks, then fold into stiffly beaten egg whites. Pour into lightly buttered 1½-quart soufflé or glass dish. Bake 15-20 minutes at 350°. Test with knife. Serve immediately. Easy to double.

**Yield: 2 servings**

Mary L. Miller (Mrs. A. Ray)

### CHEESE PUFF SOUFFLÉ

*Recipe from Helen Chidestar,  
wife of Rector of All Saints in 1930's*

**1 cup finely cut Cheddar**  
**cheese**  
**½ cup milk**  
**2 teaspoons butter**

**1 cup cracker crumbs**  
**2 eggs, slightly beaten**  
**¼ teaspoon salt**

Melt cheese in milk in double boiler. Add butter, crumbs, beaten eggs and salt. Stir well. Bake in 1½-quart buttered casserole at 400° for 30 minutes.

**Yield: 3-4 servings**

Jane Glass (Mrs. Nelson S.)

### CHEESE PUFFS

**½ pound Old English Cheddar cheese**      **½ pound butter**  
**1 loaf bread**

Combine cheese and butter in electric mixer. Trim crusts from bread. Spread cheese and butter mixture on bread slices, stack several together, and cut into four squares. Spread cheese and butter mixture on top and sides of squares. Freeze for 24 hours. Bake on cookie sheet for 10 minutes in preheated 450° oven.

**Yield: 4 servings**

### BRUNCH CASSEROLE

**1 pound pork sausage**      **4 eggs, beaten**  
**1 (8-ounce) can refrigerator crescent rolls**      **¾ cup milk**  
**8 ounces shredded Mozzarella cheese**      **¼ teaspoon salt**  
   **⅛ teaspoon pepper**

Cook sausage until browned. Drain well. Butter the bottom of a 13x9x2-inch baking dish, and line with crescent rolls, firmly pressing perforation to seal. Sprinkle with sausage and cheese.

Combine remaining ingredients; beat well and pour over sausage.

Bake at 425° for 15 to 18 minutes or until set. Let stand 5 minutes. Cut into squares and serve.

**Yield: 6-8 servings**

Barbara Mayo

### HOPPLE TOPPLE

**12 eggs**      **1 large green pepper, diced**  
**2 cups sliced salami, diced**      **2 medium tomatoes, diced**

Mix eggs well, and add other ingredients. Grease a 13x9x2-inch pan, and pour in mixture. Bake 30 minutes at 350°.

**Yield: 10 servings**

Sadye Daley

### SOUTHERN CHEESE GRITS

**2 cups grits, uncooked**  
**¼ pound (1 stick) butter**  
**or margarine**  
**1 pound sharp Cheddar**  
**cheese**

**4 eggs, beaten**  
**1 cup milk**  
**Bacon curls, drained and**  
**crumbled**  
**Garlic salt, optional**

Preheat oven to 325°.

Cook grits according to package directions. Fold in all ingredients except bacon curls. Place in buttered 2-quart casserole. Bake in 325° oven for 30 minutes. Place bacon curls on top just before serving.

**Yield: 8 servings**

Josephine Tipton

### CHEESE GRITS

**1½ cups hominy grits**  
**4 cups water**  
**1 teaspoon salt**  
**6 egg yolks, beaten**  
**1½ cups half and half**  
**8 ounces grated sharp**  
**Cheddar cheese, divided**  
**2 tablespoons Worcestershire**  
**sauce**

**1 stick butter or margarine**  
**Black pepper to taste**  
**¼ teaspoon each Fine herbs,**  
**chives, oregano and ginger**  
**1 teaspoon garlic salt**  
**(optional)**  
**½ cup fresh grated Parmesan**  
**cheese**  
**Paprika**

Preheat oven to 350°. Cook grits in salted water until thickened, stirring constantly. Cool. Add egg yolks, half and half, ¾ of the grated Cheddar cheese, Worcestershire sauce, butter, pepper, herbs, spices and garlic salt. Mix well.

Pour into greased 9x13x2-inch baking dish. Sprinkle remaining cheese on top. Top that with grated Parmesan cheese, and sprinkle with paprika.

Bake one hour at 350° in preheated oven. Serve as soon as possible. Can be held in warm oven or covered with foil a short time.

*This can be served as a main dish at breakfast or brunch, or as a side dish with lunch or dinner.*

**Yield: 6-8 servings**

Marjorie and Homer Whittaker

### ★ HASH, EGGS, GRITS, BISCUIT BREAKFAST

3 cups grits, uncooked  
3 quarts water  
1 tablespoon salt  
1 stick butter or margarine  
5 extra large white onions  
6 large green bell peppers  
8 cans corned beef hash  
(approximately as much  
onions and peppers as hash)

5 dozen extra large eggs  
1 quart half and half milk or  
cream  
Salt, to taste  
60 biscuits in packages or  
made from scratch  
2 pounds margarine or butter  
1 or 2 jars of jams, jellies,  
etc. per table

Turn griddle on 325° to 350° about 20 to 30 minutes before starting to cook hash.

Before hash is put on the griddle, place 3 to 4 quarts of water in a large pot with 3 cups of white pearl hominy grits (real grits, not instant) and 2 or 3 teaspoons salt. Slow boil for 45 minutes, stirring frequently to prevent sticking. Toward end of cooking time throw 1 stick of butter or margarine into pot.

Peel onions and cut into quarters; cut peppers into quarters (cut off stems but leave seeds). Fill blender top container up to 50% with water, put 1 to 1.5 onions or peppers in water (to bring water level up to 90% level), blend at high speed/power to “just” when the tone of the blender changes pitch. Pour chopped up segments into a large strainer or collander. Repeat until all onions and peppers are chopped into fairly good sized segments, not minced.

Completely hand mix hash, peppers and onions. Grease the griddle and put all the hash on the griddle. Cook (do not disturb) for approximately 20 minutes or until hash mixture starts to develop a skin or dark brown layer on the underside. Take cooked hash off griddle and place in a large “hash” bowl on the side.

Lower griddle temperature to 250°-275°.

While hash and grits are cooking, aerate 5 dozen extra large eggs mixed with half and half cream in the blender (8 eggs and ½ of the half and half will fit in the blender at one time) at blend, aerate or whip speeds. Salt to taste.

Bake 5 dozen biscuits in oven. Set the table with butter or margarine and jellies, jams or honey for biscuits.

(continued on next page)

### HASH, EGGS, GRITS BISCUIT BREAKFAST

(continued from previous page)

After hash is cooked and taken off the griddle, or approximately 15 minutes before designated serving time, start cooking eggs. Lubricate the griddle with the end of a spatula full of margarine or butter before adding eggs to the griddle. Turn eggs constantly with the spatula until fairly well solidified, and then put each bath into an "egg" bowl on the side. Repeat until enough eggs are available to start serving. Remember that eggs and hash will continue to cook internally in their separate bowls so do not overcook.

**Yield: Receipt for 40 to 45 men and women**  
(Add a little for all men,  
take away some for all women)

Bill Danner  
Al Murdock  
Homer Whittaker

### ★ BIG BREAKFAST CASSEROLE

*Assemble the night before baking, and refrigerate.*

12 cups cubed day-old firm  
white or French bread  
6 cups (24 ounces) shredded  
Cheddar cheese  
30 eggs, lightly beaten  
12 cups (3 quarts) milk  
3 teaspoons dry mustard  
2 teaspoons salt  
1 teaspoon onion powder

Dash of freshly ground  
pepper  
36 slices cooked bacon,  
crumbled  
1 pound fresh mushrooms,  
sliced  
2 cups chopped, peeled  
tomatoes

Generously butter three 9x13-inch baking dishes. Arrange bread cubes in bottom of dishes and sprinkle with cheese. Beat together eggs, milk, mustard, salt, onion powder and pepper. Pour evenly over bread and cheese. Sprinkle with bacon, mushrooms and tomatoes. Cover and chill overnight.

Preheat oven to 325°. Bake casseroles, uncovered, until set, about 1 hour (tent with foil if top begins to overbrown).

**Yield: 36 servings**

Shannon Gridley (Mrs. William)

### ★ EGGS NEWPORT

*Don't let the mushroom soup stop you — this is wonderful!*

5 (10¾-ounce) cans cream of  
mushroom soup  
2½ cups Hellman's mayonnaise  
2½ cups milk or half and half  
3 tablespoons chives or  
green onions, finely  
chopped, divided

30 hard-boiled eggs, cooled  
and sliced  
1½ pounds bacon, cooked and  
crumbled  
24 English muffins, split,  
buttered and toasted

In a large bowl, blend soup, mayonnaise and milk (or half and half) until thoroughly mixed. Fold in chives or green onions, saving 1 tablespoon for garnish.

In 2 buttered 9x13-inch casseroles, layer the eggs and the sauce (starting with the eggs and ending with the sauce and making 2 layers of each per pan). Top with the bacon and lightly garnish (for color) with the chives or green onions. Bake at 350° for 25 to 30 minutes. Serve on or with English muffins. (Makes an excellent brunch dish, especially when accompanied by curried or brandied fruit.)

*Variations: Use ground sausage instead of bacon. Top with grated Cheddar cheese the last 5 minutes of cooking time.*

**Yield: 30 servings**

Shannon Gridley (Mrs. William)



*The Chapel Altar.*



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# MEATS

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## HAMBURGER STROGANOFF

**1 to 1½ pounds ground beef**  
**3 slices bacon, diced**  
**½ cup chopped onion**  
**1½ tablespoons all-purpose flour**  
**¾ teaspoon salt**  
**¼ teaspoon paprika**

**Dash of pepper**  
**1 (10¾-ounce) can cream of mushroom soup**  
**1 cup dairy sour cream**  
**8 to 10 hamburger buns, split and toasted (or 1 package noodles, if you prefer)**

Brown ground beef and bacon. Add onion, and cook until tender. Spoon off excess fat. Blend flour and seasonings into meat. Stir in soups. Simmer, uncovered, for 15 to 20 minutes, stirring often. Stir in sour cream. Serve in buns or on noodles.

**Yield: 8-10 servings**

**Jackie Littleford**

## SICILIAN SUPPER

**1 pound ground beef**  
**½ cup chopped onions**  
**1 (6-ounce) can tomato paste**  
**Salt and pepper to taste**  
**¾ cup water**  
**¾ cup milk**  
**1 (8-ounce) package cream cheese, cubed**

**½ cup grated Parmesan cheese, divided**  
**½ teaspoon garlic salt**  
**½ cup chopped green pepper**  
**2 cups egg noodles, cooked (approximately)**

Brown ground beef and onion in skillet. Cook until tender, then stir in tomato paste. Add salt, pepper and water, and simmer 5 minutes.

In large saucepan, heat milk and cream cheese. Blend well, and stir in ¼ cup Parmesan cheese, garlic salt, green pepper and cooked noodles.

In lightly greased 2-quart casserole, alternate layers of noodle mixture and meat sauce.

Bake at 350° for 20 minutes.

Sprinkle remaining Parmesan cheese on top just before serving.

**Yield: 4-6 servings**

**Betty Nelson (Mrs. Thomas)**

### ANN'S CASSEROLE

**1 ½ pounds ground beef**  
**2 tablespoons butter or**  
**margarine**  
**½ cup red wine**  
**½ pound sautéed mushrooms**  
**or 18-ounce can B and B**  
**canned mushrooms**  
**1 ½ cups tomato sauce**  
**Pinch of oregano, salt and**  
**pepper**

**1 (8-ounce) package noodles**  
**1 cup of cottage cheese**  
**1 (8-ounce) package cream**  
**cheese**  
**½ cup sour cream**  
**⅓ cup chopped scallions**  
**or mild onion**  
**2 tablespoons chopped green**  
**pepper**  
**Grated Parmesan cheese**

Brown the ground beef in the butter or margarine. Add the wine, and cook 5 minutes. Add mushrooms, tomato sauce, oregano, salt and pepper. Cook the noodles. In a separate bowl, mix the cottage cheese, cream cheese, sour cream, onion and green pepper.

In a 2-quart buttered casserole dish, make layers of noodles, meat and cheese sauce. Repeat. Sprinkle top with Parmesan cheese. Bake 45 minutes at 350°.

*For 20 to 24 people, triple the recipe. Bake 2 hours at 275° in two 3-quart casserole dishes.*

**Yield: 6-9 servings**

Dorothy Pryor (Mrs. Knight)

### BEEF-RICE FAMILY CASSEROLE

**1 pound ground beef (round)**  
**1 cup raw rice (not the quick**  
**kind)**  
**1 large green pepper, chopped**

**½ cup celery, chopped**  
**1 (10¾-ounce) can onion soup**  
**1 (10¾-ounce) can cream of**  
**mushroom soup**

Preheat oven to 350°.

Mix all the ingredients together. Bake in a covered 2-quart casserole for 1 hour at 350°.

**Yield: 4-6 servings**

Judy Brooks

## ★ HEARTY HAMBURGER CASSEROLE

4 pounds ground beef	$\frac{3}{4}$ cup chopped pimiento
3 medium onions, chopped (3 cups)	2 teaspoons salt (or less if you prefer)
3 (12-ounce) cans whole kernel corn (dry pack)	1½ teaspoons monosodium glutamate
3 (10¾-ounce) cans cream of chicken soup	$\frac{3}{4}$ teaspoon pepper
3 (10¾-ounce) cans cream of mushroom soup	9 cups medium noodles, cooked
3 cups sour cream	Crumb topping (crackers or bread) optional

Brown beef and onions. Add all other ingredients, except noodles and topping, stirring well. Fold in noodles and mix. Put in a 3-quart casserole. Use a crumb topping if desired. Cook at 350° for 45 minutes.

**Yield: 24 servings**

Christine Folwell  
(Wife of The Right Reverend William H. Folwell,  
Bishop of the Diocese of Central Florida  
and former Rector of All Saints Church)

## RANCHHOUSE CASSEROLE

1½ pounds lean ground beef	2 medium onions, sliced
1½ teaspoons salt	1 (20-ounce) can kidney beans
$\frac{1}{4}$ teaspoon pepper	1 (12-ounce) bottle chili sauce
$\frac{1}{4}$ teaspoon oregano	4 to 6 slices lean bacon
2 cups thinly sliced potatoes	

Brown meat with seasonings. Put in a 9x13-inch casserole, layering potatoes, onions and beans. Add chili sauce to each layer. Top with bacon slices. Cover, and bake at 375° for 40 minutes. Uncover, and bake 20 minutes more.

**Yield: 6 servings**

Fran Thomas (Mrs. Evert)

### COMPANY CASSEROLE

<b>8 ounces noodles</b>	<b>¼ cup sour cream</b>
<b>1 pound ground chuck</b>	<b>⅓ cup chopped green onions</b>
<b>1 tablespoon butter</b>	<b>1 tablespoon minced green pepper</b>
<b>2 (8-ounce) cans tomato sauce</b>	<b>2 tablespoons butter, melted</b>
<b>8 ounces cottage cheese</b>	
<b>1 (8-ounce) package cream cheese</b>	

Cook noodles according to package directions. Drain. In a skillet, sauté meat in butter. Stir in tomato sauce. Remove from heat.

Combine cottage cheese, cream cheese, sour cream, green onions and green pepper. In a 2-quart casserole, spread half the noodles, cover with the cheese mixture, and then cover with the rest of the noodles. Pour melted butter over the noodles, then pour the tomato-meat sauce over all. Chill overnight if desired. Bake at 350° for 1 hour.

*This can be multiplied easily to serve large crowds.*

*This was one of the wonderful items served at a dinner given for me prior to our wedding. I asked our hostess for the recipe, and eight years later, it came in the mail along with her apologies for forgetting to give it to me!*

**Yield: 8 servings**

Carol Moss (Mrs. Gary)

### TATER TOT TREAT

<b>1 pound ground beef</b>	<b>½ cup water</b>
<b>1 small onion, chopped</b>	<b>1 (10-ounce) box frozen mixed vegetables or carrots and peas</b>
<b>½ cup chopped celery</b>	<b>1 (16-ounce) box Tater Tots</b>
<b>1 (10¾-ounce) can cream of mushroom soup</b>	
<b>1 (10¾-ounce) can cream of chicken soup</b>	

Brown meat with onion and celery. Grease a 9x13-inch casserole. Add soups, water and vegetables to the meat mixture. Mix well. Arrange potatoes on top. Bake at 400° for about 1 hour.

**Yield: 6-8 servings**

Dorothy Wellman (Mrs. Robert)

## HAMBURGER VIENNESE

1½ pounds ground beef  
Salt and pepper to taste

Fat for frying

### Sauerbraten Sauce:

1⅓ cups of water  
6 crushed ginger snaps  
3 tablespoons brown sugar  
2 teaspoons catsup

2 teaspoons vinegar  
1 bay leaf  
3 peppercorns  
8 whole cloves

Season the meat with salt and pepper. Shape into six patties. Lightly brown on both sides in a little hot fat, but do not cook until done.

### Sauerbraten Sauce:

Combine water, ginger snaps, brown sugar, catsup, vinegar, bay leaf, peppercorns and whole cloves. Cook until ginger snaps have completely dissolved (about 5 minutes).

Add sauce to the browned patties, and simmer for 30 minutes. Serve as gravy with the patties.

**Yield: 4 servings**

Barbara Marnock

## EASY AS 1-2-3 CHILI

1 pound ground beef  
1 medium onion, chopped  
1 (21-ounce) can kidney beans  
1 (10¾-ounce) can tomato soup

1 soup can filled with water  
1 tablespoon chili powder  
2 tablespoons flour  
3 tablespoons water

Sauté meat and chopped onion in small amount of cooking oil. Drain liquid. Add beans, tomato soup and water. Simmer 20 minutes.

Make paste of chili powder, flour and water. Stir into beans before serving.

*Can be doubled or tripled depending upon servings desired.*

*If you are camping, canned or dried meat and dehydrated onion may be substituted.*

**Yield: 4 servings**

Juanette Imhoof (Mrs. Neal)

### ★ DON & BETTY McCUE's WEDNESDAY LUNCH CHILI

6 pounds onions  
7 green peppers  
1 bunch celery  
1 cup sherry  
1 #10 can red kidney beans  
1 #10 can tomatoes  
3 (18-ounce) cans tomato paste

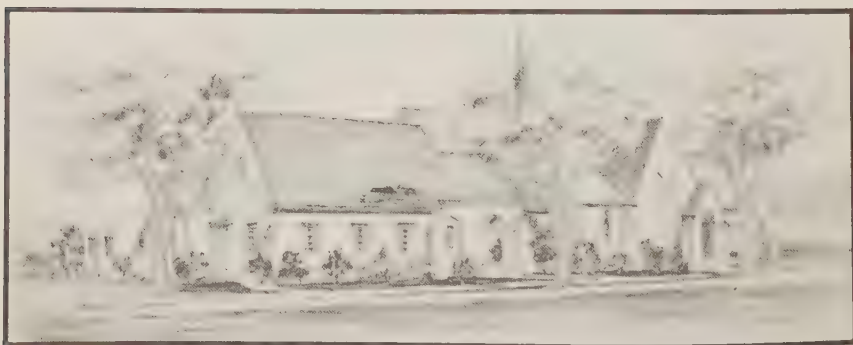
Seasonings: fresh ground  
pepper, curry powder,  
garlic salt, chili powder,  
Lee & Perrin sauce and hot  
sauce, to taste  
7 pounds chopped beef  
1 cup bourbon

Chop onions, peppers and celery. Sauté until soft and brown. Add sherry while cooking. When sautéed, add to beans, tomatoes and tomato paste that have been put into a large stock pot. Simmer. While the vegetables simmer, add pepper, curry powder (2 to 3 teaspoons), garlic salt, chili powder, Lee & Perrin sauce and hot sauce, stirring as you add. Brown chopped beef (use a wok) and add bourbon while cooking. Add meat to vegetable-bean-tomato mixture. Allow to simmer for 2 hours.

**CAUTION:** Add spices slowly, seasoning to taste ... most people do not like Texas style chili (hot-hot-hot).

**Yield: 50 servings**

Mary L. Miller (Mrs. A. Ray)



*An early architectural rendering of All Saints.*



## ★ HAMBURGER-NOODLE BAKE

12 pounds ground beef  
 9 large onions, chopped  
 (9 cups)  
 3 cups chopped green peppers  
 48 ounces medium noodles  
 9 (10¾-ounce) cans tomato  
 soup  
 12 cups American cheese,  
 shredded  
 ¾ cup chopped pimiento

3 (12-ounce) bottles chili  
 sauce  
 6 teaspoons salt  
 6 teaspoons chili powder  
 1½ teaspoons pepper  
 6 cups water (optional), may  
 not be needed  
 13½ cups soft bread crumbs  
 ¾ cup melted butter

In a large skillet cook beef, onion and green pepper, half at a time, until meat is brown. Drain off fat.

Cook noodles according to package directions; drain well. Return drained noodles to kettle. Stir in meat mixture, tomato soup, cheese, pimiento, chili sauce, salt, chili powder, pepper and 1 cup water (if needed). Mix well. Put in baking dishes 2 to 3 inches high. Toss bread crumbs with melted butter; sprinkle on top of casserole. Bake uncovered, at 350° until heated through, about 45 minutes. Garnish with green pepper rings if desired.

**Yield: 72 servings**

Mag H. Whittaker (Mrs. Homer)



*Architectural rendering of All Saints with Christian Education Building.*

### HAMBURGER CASSEROLE

<b>2 cloves garlic</b>	<b>Salt and pepper to taste</b>
<b>¼ cup olive oil</b>	<b>8 ounces macaroni</b>
<b>½ pound lean ground beef</b>	<b>1 cup grated cheese</b>
<b>1 (8-ounce) can tomato sauce</b>	<b>1 medium jar stuffed green olives with juice</b>
<b>(or tomatoes)</b>	

Sauté minced garlic in olive oil. Add meat, and brown lightly. Add tomato sauce, salt and pepper. Simmer for 30 minutes. Cook macaroni according to package directions. Add drained macaroni to meat mixture, and turn the burner off. Immediately add grated cheese and the olives with juice.

Stir and serve.

*Even better reheated the next day.*

**Yield: 6 servings**

Mary Ann Williams

### SAUSAGE-RICE CASSEROLE

<b>1 pound bulk sausage</b>	<b>1 (4-ounce) can mushrooms</b>
<b>1 pound ground beef</b>	<b>1 (6-ounce) package brown and wild rice mix</b>
<b>1 green pepper, chopped</b>	<b>1 small jar pimientos</b>
<b>½ cup onion, chopped</b>	<b>2 cups sharp Cheddar cheese, grated</b>
<b>1 (10¾-ounce) can cream of chicken soup</b>	
<b>1 (10¾-ounce) can cream of mushroom sauce</b>	

Sauté sausage, beef, green pepper and onion. Drain, and combine all ingredients except cheese. Bake in covered casserole dish at 350° for 1½ hours. During the last 10 minutes, put the cheese on top, and finish baking, uncovered.

**Yield: 8 servings**

## **SAUSAGE CASSEROLE**

<b>1 pound sausage, hot or mild</b>	<b>Salt and pepper to taste</b>
<b>1 pound ground beef (chuck)</b>	<b>2 envelopes dry noodle soup</b>
<b>½ cup chopped celery</b>	<b>1 cup raw rice</b>
<b>1 cup minced onion</b>	<b>5 cups hot water</b>
<b>½ cup chopped bell pepper</b>	<b>½ cup slivered almonds</b>

Brown the meats. Add vegetables, salt and pepper. Sauté. Drain. Add soup and rice. Place ingredients in a buttered 3-quart shallow baking dish. Pour in hot water, and stir well. Cover casserole, and bake 45 minutes in a 350° oven. Remove cover, and add almonds. Bake an additional 15 minutes.

**Yield: 6 servings**

Mary C. Tomlinson (Mrs. H.R.)

## **GINNY'S ENCHILADA CASSEROLE**

<b>1 pound ground beef</b>	<b>2 (4-ounce) cans chopped olives</b>
<b>1 small onion</b>	<b>½ package flour tortillas</b>
<b>1 (8-ounce) can tomato sauce</b>	<b>½ stick butter or margarine</b>
<b>Salt, pepper and garlic powder to taste</b>	<b>1 pound sharp Cheddar cheese, grated</b>
<b>1 teaspoon chili powder</b>	<b>⅔ cup water</b>

Brown the meat and onion. Drain grease. Add tomato sauce. Flavor to taste with salt, pepper, garlic powder and chili powder. Add the chopped olives, and stir.

Line a 9x9-inch casserole dish, which has been sprayed with a non-stick spray, with tortillas broken into quarters, and lightly spread with butter or margarine.

Pour ½ of the meat sauce over tortillas, and sprinkle with cheese. Repeat tortillas, meat and cheese.

Pour ⅔ cup of water around edges of pan. Bake 40 minutes at 350°.

**Yield: 6-8 servings**

Susan Kragh (Mrs. James)

### ENCHILADA CASSEROLE

- |  |   |
|--|---|
| 2 pounds ground chuck  | 1 (8-ounce) carton sour cream                       |
| 1 large onion, finely chopped  | $\frac{1}{4}$ cup milk                              |
| 1 (16-ounce) can whole tomatoes  | $\frac{1}{4}$ teaspoon garlic powder                |
| 1 (12-ounce) package Stouffers frozen spinach, cooked and squeezed dry | 12 to 16 tortillas                                  |
| Salt and freshly ground pepper, to taste                               | $\frac{1}{2}$ cup (1 stick) butter, melted          |
| 1 (10 $\frac{3}{4}$ -ounce) can cream of mushroom soup                 | 2 (4-ounce) cans Ortega brand chopped green chilies |
| 1 (10 $\frac{3}{4}$ -ounce) can golden mushroom soup                   | $\frac{1}{2}$ pound Longhorn cheese, grated         |
|  | 1 can ripe olives, chopped (optional)               |

Cook meat over medium heat until it loses color. Drain off any fat or liquid. Stir in onion, tomatoes, spinach, salt and pepper. Combine the 2 soups, sour cream, milk and garlic powder in a bowl. Mix well. Dip half the tortillas in melted butter, arrange on bottom and around the sides of a large shallow casserole dish. Spoon in the meat mixture, taking care not to disarrange the tortillas. Scatter the chopped chilies on top, then all but  $\frac{1}{2}$  cup of the cheese; next, spread the remaining tortillas dipped in butter; and finally, the sauce. Smooth sauce with spatula. Cover with plastic wrap or foil, and refrigerate overnight. About 1 hour before dinner, sprinkle casserole with reserved cheese. Bake in 325° oven 35 to 40 minutes or until bubbling.

*You can also add a can of chopped ripe olives to dress it up.*

**Yield: 12 servings**

Marjorie Muller (Mrs. Walter J.)

## STUFFED MEAT LOAF

**½ pound ground beef (use  
1 pound if veal is not  
available)**  
**½ pound ground veal**  
**½ pound ground pork**  
**1 egg, beaten in ¼ cup water**

**1 teaspoon salt**  
**Dash of pepper**  
**Stuffing (see recipe below)**  
**8 slices bacon**  
**Garnishes: buttered whole  
onions, parsley**

### Stuffing:

**3 cups dry bread crumbs (or  
packaged stuffing)**  
**2 tablespoons chopped onion**  
**¼ cup seedless raisins**  
**¼ cup chopped celery**  
**Salt and pepper**

**½ to 1 teaspoon powdered  
sage**  
**½ cup canned bouillon (or 1  
bouillon cube dissolved in ½  
cup water)**

Preheat oven to 350°.

Combine meats, egg and seasonings. Mix well, and pat one-half inch thick on waxed paper or foil. This should become rectangular in shape, with one side of it being no longer than the length of the pan (use any size loaf pan or roasting pan).

Make stuffing by mixing all the ingredients together. Spread stuffing evenly over the meat and roll as one would roll a jelly roll. (The foil or waxed paper will help it roll.) Place in greased baking pan or loaf pan, and cover with bacon slices. Bake in 350° oven for 1 hour. Garnish with buttered whole onions and parsley, if desired.

**Yield: 8-10 servings**

Margery Celler (Mrs. Frederic)

## CANNELLONI

**Cannelloni, cooked according to package directions**

**Best Basic Tomato Sauce:**

<b>¾ cup chopped onion</b>	<b>½ teaspoon oregano</b>
<b>1 clove garlic, finely chopped</b>	<b>¼ teaspoon marjoram</b>
<b>2 tablespoons Mazola oil</b>	<b>¼ teaspoon thyme</b>
<b>1 (16-ounce) can stewed tomatoes</b>	<b>¼ teaspoon rosemary</b>
<b>1 cup or 6 ounces tomato paste</b>	<b>½ teaspoon salt</b>
<b>1 bay leaf</b>	<b>¼ teaspoon pepper</b>
<b>½ teaspoon basil</b>	<b>1½ teaspoons sugar</b>

**Meat Filling:**

<b>½ cup chopped onion</b>	<b>2 tablespoons grated Parmesan cheese</b>
<b>3 tablespoons oil</b>	<b>½ teaspoon basil</b>
<b>1 (10-ounce) package frozen chopped spinach</b>	<b>2 eggs, beaten</b>
<b>½ pound ground beef</b>	<b>½ teaspoon salt</b>
<b>½ pound ground pork sausage</b>	<b>¼ teaspoon pepper</b>

**Cheese Filling:**

<b>1 pound cottage cheese</b>	<b>½ cup grated Mozzarella cheese</b>
<b>¾ cup grated Parmesan cheese</b>	<b>1 tablespoon chopped parsley</b>
<b>1 egg, beaten</b>	

**Cheese Sauce:**

<b>1½ tablespoons cornstarch</b>	<b>¼ cup grated Parmesan cheese</b>
<b>2 tablespoons oil</b>	<b>1 teaspoon salt</b>
<b>2 cups milk</b>	

**Tomato Sauce:**

Sauté onion and garlic in oil until soft. Then add all the other ingredients, and simmer for 2 hours until mixture thickens.

**Meat Filling:**

Sauté onions in oil until soft but not brown. Add spinach, and cook until it sticks to side of the pan. Brown beef and sausage, and add remaining sauce ingredients.

**Cheese Filling:**

Mix all ingredients together, and set aside.



## CANNELLONI

(continued from previous page)

### Cheese Sauce:

Place cornstarch in top of double boiler. Blend in oil, and add milk. Place over boiling water and cook, stirring constantly, until mixture thickens. Cover and cook 10 minutes, stirring occasionally. Remove from heat, add cheese and salt while stirring. Cover and set aside.

### To assemble:

Spread 1½ cup tomato sauce on bottom of 9x13-inch baking dish. On one end of each cooked noodle, spread 2 tablespoons of filling and roll up, jelly roll fashion. Arrange side by side in one layer. Pour cheese sauce over cannelloni. Top with remaining tomato sauce, and sprinkle with ½ cup Mozzarella cheese. Bake at 375° for 25 minutes.

**Yield: 10-12 servings**

Letty Hurst (Mrs. John)

## MARZETTI

2 pounds ground beef  
1 large onion, chopped  
⅔ cup chopped green pepper  
2 (8-ounce) cans mushrooms,  
drained  
1½ teaspoons salt  
½ teaspoon pepper  
1 teaspoon oregano  
2 (10¾-ounce) cans tomato  
soup

1 (6-ounce) can tomato paste  
⅔ cup water  
2 tablespoons Worcestershire  
sauce  
1 (8-ounce) package broad egg  
noodles  
½ pound sharp cheese, grated

Brown the meat, and drain off fat. Add onion, green pepper, mushrooms and seasonings. Cook until tender. Combine soup, tomato paste, water and Worcestershire sauce, and stir into meat. Cook noodles, drain and rinse. In a large greased casserole dish, layer noodles, meat mixture and grated cheese, ending with cheese on top. Bake at 375° for 45 minutes. Can be frozen.

*This is even better served the next day.*

*If frozen, add a little V-8 juice if it looks dry.*

**Yield: 10 servings**

Emily Griffith (Mrs. Harry)

### MEATBALLS-GREEK STYLE

2 pounds ground beef  
1 cup chopped onion  
2 cups moist bread crumbs  
2 eggs, slightly beaten  
1 tablespoon salt  
1 teaspoon pepper  
3 tablespoons chopped  
parsley (fresh)  
½ teaspoon cumin powder

2 teaspoons tomato paste  
3 tablespoons chopped mint  
(fresh)  
1 (32-ounce) jar Ragu Extra  
Thick and Zesty tomato  
sauce  
¼ teaspoon cumin powder  
Flour  
Oil for frying

Mix all ingredients except Ragu sauce, ¼ teaspoon cumin powder, flour and oil. Make the meatballs (about 75) and roll lightly in flour. Fry in Crisco, or put under the broiler, and brown on both sides (easier and leaves less fat).

Put meat balls in a pot. Add ¼ teaspoon of cumin to the jar of Ragu sauce. Cook slowly for ½ hour on stove.

*Spaghetti is good served with this.*

**Yield: 6 servings**

Artemisia Aycrigg (Mrs. Benjamin)

### EASY SPAGHETTI CASSEROLE

1 (16-ounce) package  
spaghetti  
1½ pounds ground beef  
(chuck)  
1 (12-ounce) can mushrooms  
1 (32-ounce) jar spaghetti  
sauce

3 (8-ounce) packages grated  
Mozzarella cheese  
Seasoned Italian bread  
crumbs  
1 (12-ounce) can pitted ripe  
olives

Cook spaghetti according to package directions, and drain. Brown ground chuck. Butter a 3-quart casserole. Mix browned meat and mushrooms into spaghetti sauce. Layer ⅓ of cooked spaghetti, ⅓ of sauce, 1 package of grated cheese; sprinkle with seasoned bread crumbs and ⅓ of ripe olives. Repeat twice more. Bake at 350° about 30 minutes.

**Yield: 12 servings**

Dee Ann Thomas (Mrs. James)

## SPAGHETTI CASSEROLE

1 pound ground beef  
1 onion, chopped  
1 clove garlic, minced  
¼ teaspoon pepper  
1 teaspoon salt  
1 teaspoon chili pepper  
1 teaspoon oregano  
½ cup water  
1 (29-ounce) can Hunt's  
tomato sauce

½ pound mushrooms, sliced  
2 tablespoons butter  
8 ounces spaghetti  
1 (3.25-ounce) can ripe olives,  
sliced  
2 cups shredded Cheddar  
cheese

Brown ground beef in skillet with onion and garlic. Add seasonings, water and tomato sauce. Simmer 25 minutes. Sauté mushrooms in butter. Cook spaghetti according to package directions. After sauce has simmered, add mushrooms and black olives. Layer one half of the spaghetti, sauce and cheese in a 9x12-inch casserole. Repeat layers. Bake uncovered at 350° for 30 minutes until bubbly.

*This is a great family dinner. It is also great for covered dish dinners and to take to friends' houses when you need a casserole. This can be made ahead and frozen.*

**Yield: 8 servings**

Rafalar Lynch (Mrs. Geoffrey)



*The Winter Park Country Club.*

### ★ SPAGHETTI

4 medium onions, finely  
chopped  
4 green peppers, chopped  
 $\frac{1}{2}$  cup vegetable oil  
6 pounds lean ground beef  
6 (16-ounce) cans pitted ripe  
olives, chopped  
6 (28-ounce) cans whole  
tomatoes  
Salted water

5 teaspoons salt  
Pepper to taste  
3 tablespoons chili powder  
2 teaspoons baking soda  
3 cups heavy cream (not  
canned)  
5 (1-pound) boxes spaghetti,  
broken and cooked in  
salted water  
5 cups grated Cheddar cheese

In a large skillet, sauté onions and peppers in oil until clear, then remove. Brown beef; add onions, peppers, olives, tomatoes, salt, pepper, chili powder, soda and cream. Cook 10 minutes. Add cooked spaghetti last. Mix well. Place in 5 rectangular pans. Bake at 350° for 40 minutes. Spread cheese equally over pans. Brown 3 to 5 minutes until cheese begins to melt.

*Even better the second day or leftovers can be frozen and enjoyed later.*

**Yield: 50 servings**

**Ann Croft (Mrs. Carl)**



*The Diocese of Central Florida.*

## EASY GOULASH

- |   |                                       |
|---|---------------------------------------|
| 1 (16-ounce) package noodles                            | 1 (28-ounce) can tomatoes             |
| 1 ½ pounds ground beef<br>(round)                       | 1 (16-ounce) can whole kernel<br>corn |
| 2 tablespoons butter                                    | 2 tablespoons chili powder            |
| 3 onions, sliced or diced                               | Green beans, optional                 |
| 1 (4-ounce) can mushrooms (or<br>larger, if you prefer) | Grated cheese                         |

Parboil noodles for 10 minutes. Meanwhile, brown beef in butter, along with the onions. Cook until onions are soft but not brown. Drain noodles, and place in large casserole, or divide and place in two 2-quart casseroles. Add mushrooms, tomatoes, corn and chili powder. Green beans may be added, if desired. Grate cheese over top, and bake slowly at 300° to 325° for 1 to 3 hours.

**Yield: 8 servings**

Anne Alexander (Mrs. James M.)

## ROAST BEEF

- |   |                 |
|---|-----------------|
| Any size rib roast of beef<br>over 4 pounds | Salt and pepper |
|---|-----------------|

Preheat oven to 375°.

Place beef in uncovered roasting pan (rack not necessary) and put in preheated oven for 1 hour.

Turn off oven, but do not open oven door.

For rare roast beef: 45 minutes before serving time, turn oven to 300°, but do not open door.

For medium rare roast beef: 50 minutes before serving time, turn oven to 300°. DON'T PEEK!

*This recipe sounds scary as no one wants to take chances on a good roast of beef. It seems, however, to always work, and the preliminary roasting may be done two or more hours before serving time.*

**Yield: 8 or more servings**

Margery Celler (Mrs. Frederic)



### GETHSEMANE BEEF

3 pound beef roast, as fat free as possible	3 laurel or bay leaves
2 whole onions, about 2 inches in diameter, peeled	1 clove fresh garlic or ½ teaspoon powdered garlic
½ teaspoon ground cardamon	1 teaspoon salt
½ teaspoon ground cinnamon	¼ teaspoon ground black pepper
½ teaspoon ground allspice	Salt and pepper, to taste
½ teaspoon ground nutmeg	

Place beef in a good sized pot, and cover it with water. Add the other ingredients. Boil for three hours over medium heat, replacing the water that boils off. Then remove the meat, and drain. Slice it as thinly as possible, and serve.

*The meat will have a delicate pink color on the inside and be brown on the outside. It has a rich herb flavor that makes the finest eating. Venison, antelope, moose, caribou, bear and mutton are all wonderful using this recipe.*

**Yield: 6-8 servings**

Laurel Saint John

### CHINESE BEEF AND PEPPERS

1 pound flank or round steak	2 medium green peppers, cut in strips
2 tablespoons water	2 to 3 tablespoons oil
1 tablespoon sherry	¼ to ½ cup hot soup stock (may use chicken broth or beef or chicken bouillon)
3 tablespoons soy sauce	Cooked rice
1 teaspoon sugar	
1 tablespoon cornstarch	
1 medium onion, sliced	

Remove all fat from partially frozen steak. With a sharp knife, cut meat horizontally (with grain) into very thin strips, then cut crosswise. Marinate in next 5 ingredients. Sauté onion and peppers in 2 tablespoons oil.

Remove from pan, and reheat pan, adding enough oil to make 2 tablespoons. When hot, add meat and sauté for 1 minute. If mixture becomes too thick, thin with stock. Add cooked peppers and onions, and serve at once. Do not overcook vegetables.

**Yield: 4-6 servings**

Marjory MacLean (Mrs. Fred D., Jr.)



## BOEUF BOURGUIGNON

- |   |  |
|---|--|
| 1 medium to large onion,<br>chopped                               | 1 cup beef bouillon  |
| ½ to 1 cup cooking oil, use as<br>needed                          | 2 bay leaves, crumbled                                       |
| 6 pounds lean beef, trimmed<br>and cut in 2-inch cubes            | 1 teaspoon garlic powder                                     |
| 4 to 6 tablespoons flour<br>(Wondra works best in this<br>recipe) | ½ teaspoon each: thyme,<br>nutmeg, marjoram, black<br>pepper |
| 3 cups burgundy wine  | ½ cup butter   |
| 2 to 4 tablespoons tomato<br>paste                                | 1 pound fresh mushrooms                                      |
|   | 2 (1-pound) cans onions, well<br>drained                     |
|   | Cooked rice  |

Preheat oven to 325°.

In a heavy cast iron skillet, sauté onion in cooking oil until soft and golden. Brown meat in hot oil, a few pieces at a time. When all the meat is browned, return meat and onions to pan. Sprinkle with flour, and sauté slowly for 5 minutes, stirring to prevent sticking. Add wine, tomato paste, bouillon, bay leaves, garlic powder and other seasonings. Stir to mix well. Pour in large casserole dish; cover and bake 3 hours. After 2½ hours of cooking, sauté mushrooms in butter, and add to meat along with onions. Serve with cooked rice.

*This is just as good made a day ahead of time and reheated for 30 minutes at 325°. Must first bring to room temperature before reheating.*

**Yield: 8-10 servings**

Ann S. Bowles (Mrs. Robert W.)

### DAUBE GLACÉE

2 veal knuckle bones  
2 large onions  
2 carrots  
2 cloves garlic  
Celery tops  
1 bay leaf  
1 teaspoon salt

1 teaspoon black pepper  
10 whole cloves, tied in a bag  
3 pounds beef chuck roast  
Caramel  
Garnish: Green peppers and  
carrots, slivered

Cover bones, vegetables and seasonings with water. Boil for about 2 hours. Add meat and simmer for 2 hours. Lift out meat, and continue cooking stock until it is reduced to 1 quart. Strain.

Color liquid with caramel.

Place meat in a bread loaf pan. Pour liquid over meat and place in refrigerator for 24 hours to congeal. Scrape off any grease as you unmold on a platter.

*Top may be decorated with slivers of green pepper and carrot in shape of trees (either before molding or after unmolding). Slice thin like ham.*

*Very good for buffet dinner party.*

**Yield: 10-12 servings**

Sallie Sample (Mrs. Leroy)

### BURGUNDY BEEF

2 pounds lean beef (stew or  
sirloin tip)  
½ pound fresh mushrooms  
2 onions, thinly sliced  
½ package au jus gravy mix  
1 package brown gravy mix

1½ cups Burgundy wine  
1 tablespoon Kitchen Bouquet  
(optional)  
1 bay leaf  
Cooked noodles or rice

Put beef in Dutch oven (crockpot). Layer with mushrooms and onions. Mix in au jus and gravy mixes with Burgundy.

Add Kitchen Bouquet, and pour over meat. Put bay leaf on top. Cover and bake at 275° for 5 hours.

When done, remove bay leaf and excess fat. Thicken gravy if desired. Serve over noodles or rice.

**Yield: 6 servings**

Dorothy Wellman (Mrs. Robert)

## **BEEF STROGANOFF**

<b>2 pounds</b> filet of beef, cut into ½-inch strips	<b>1 teaspoon</b> paprika
<b>Salt and pepper</b>	<b>2 cups</b> beef stock
<b>1 chopped</b> onion	<b>1 cup</b> sherry
<b>1 clove</b> crushed garlic	<b>1 teaspoon</b> oregano
<b>2 tablespoons</b> butter	<b>1 small can</b> tomato paste
<b>2 tablespoons</b> flour	<b>½ cup</b> sour cream

Sprinkle meat with salt and pepper. Sauté onion and garlic in butter until golden brown. Add meat, and stir over very hot flame. When browned, sprinkle with flour and paprika. Add beef stock gradually, stirring until smooth. Add sherry, oregano and tomato paste. Cover, and cook on low heat for 1 hour (or until meat is tender). Ten minutes before meat is done, add sour cream.

*Serve with rice or noodles.*

**Yield: 4 servings**

Kathleen Marnock

## **NO PEEK CASSEROLE**

<b>2 pounds</b> stew meat, cut in 1-inch squares	<b>1 (10¾-ounce)</b> can cream of mushroom soup (undiluted)
<b>1 envelope</b> onion soup mix	<b>½ cup</b> red wine
<b>1 (4-ounce)</b> can mushrooms	

Combine all ingredients in a 2-quart casserole, and bake at 300° for 2 to 3 hours. Serve over rice or noodles.

*For company, make rice pilaf and a vegetable casserole, and the whole dinner (except for salad and dessert) can be kept in the oven until time to put on the table. No last minute preparation and no mess in the kitchen.*

**Yield: 8-10 servings**

Anne Alexander (Mrs. James M.)

### ★ LAMB CURRY

*A wonderful company buffet and an especially colorful presentation!  
Easy for a big crowd!*

½ cup bacon fat or salad oil  
8 large onions, chopped  
½ cup flour  
2 teaspoons sugar  
1 teaspoon salt  
4 tablespoons curry powder  
(or more)  
2 quarts (8 cups) beef  
consommé (includes juice  
from cooked lamb)  
Salt and pepper, to taste  
12 to 16 cups cubed cooked  
lamb  
Hot cooked rice (24 servings)

Assorted condiments (small  
bowls of at least 8 — the  
more the merrier! — of the  
following): Crisp crumbled  
bacon, banana chips,  
toasted coconut flakes,  
homemade or purchased  
chutney(s), chopped salted  
almonds and/or peanuts,  
chopped cooked egg whites,  
cooked crumbled egg yolks,  
crushed and drained  
pineapple, chopped green  
pepper, chopped green  
onions, French-fried onions,  
raisins, dates

In a large deep pan or Dutch oven, melt the bacon fat. Add onions, and cook until golden. Stir in flour, sugar, salt and curry powder. Add consommé, and cook and stir until thick. Add salt, pepper and meat. Heat thoroughly but do not let the gravy boil.

Serve the curry over the rice, and let the guests sprinkle the condiments of their choice over the top. (A salad and seasoned French bread completes the buffet.)

*Variation: Make Chicken Curry, substituting chicken and chicken broth for lamb and consommé.*

**Yield: 24 servings**

Shannon Gridley (Mrs. William)

**BARB'S LAMB LOAF**

1 pound ground lamb, fairly lean	½ teaspoon smoked yeast (available at health food store)
1 medium onion, chopped	1 egg
3 to 4 shallots, chopped	1 tablespoon Worcestershire sauce
3 to 4 garlic cloves, chopped	2 tablespoons red wine (burgundy is good)
½ teaspoon fennel seed, crushed	Salt and pepper, to taste
1¼ teaspoon dill weed, dried	
¼ teaspoon savory	
¾ cup bread crumbs	

**Sauce:**

½ to ¾ cup beef stock	1 (3½-ounce) can sliced mushrooms
3 tablespoons flour	Salt and pepper, to taste
6 tablespoons water	
Brown food coloring (optional)	

Preheat oven to 350°. Mix all ingredients thoroughly. Put in loaf pan or form into loaf shape in another pan. Score top with fork tines and drizzle Worcestershire sauce generously on top.

For sauce, add beef stock to roux of flour and water which has been cooked 3 minutes or so. Cook, stirring, until thick. Add coloring (if needed), mushrooms, salt and pepper to taste.

**Yield: 4-5 servings**

Barbara Running (Mrs. Joseph)

### BUTTERFLIED LEG OF LAMB

**1 fresh leg of lamb (allow ½  
pound per person)**

**Marinade:**

**¾ cup vegetable oil  
¼ cup red wine vinegar  
½ cup chopped onion  
2 cloves garlic, bruised  
2 teaspoons Dijon mustard  
2 teaspoons salt**

**½ teaspoon crumbed dry  
oregano  
½ teaspoon crumbed dry basil  
1 bay leaf, crushed  
⅛ teaspoon freshly ground  
pepper**

Have butcher bone leg of lamb and cut into butterfly shape. Keep bones and scraps for soup stock. Combine marinade ingredients in a plastic bag. Add lamb, and put bag in a large bowl. Marinate under refrigeration 24 to 48 hours (the longer, the better). Turn occasionally.

Remove lamb from marinade, and broil or barbecue fat side up 4 inches from heat for 10 minutes. Turn; baste with marinade, and broil 10 minutes more.

If using oven, continue roasting in a 425° oven for 10 to 15 minutes or until done to taste. If barbecuing, raise grill slightly, and continue basting and cooking until done to taste. Lamb should be crusty on outside and pink inside.

*This is economical, easy and elegant.*

*Excellent served with brandied carrot sticks, steamed snow peas and white rice.*

*Good wines with this are a Cabernet Sauvignon or a Chardonnay.*

**Yield: varies by weight of lamb**

**Lillian Schoettelkotte  
(Mrs. Harry W.)**



## ROAST LAMB SHANKS

**1 lamb shank per person**  
**Salt, garlic salt, and coarse**  
**pepper, to taste**

**2 tablespoons Burgundy wine**  
**per lamb shank**  
**Brown or wild rice, cooked**

Put lamb shanks in flat baking pan or dish. Sprinkle with salt, garlic salt, and pepper on both sides. Bake 2 hours at 325°. Do not add water. Baste each shank with 1 tablespoon wine at end of 1 hour cooking time. Baste again 10 to 15 minutes before serving. Serve with brown or wild rice and mint jelly.

**Yield: As desired**

Mary C. Tomlinson (Mrs. H.R.)

## BUTTERFLIED LAMB WITH MINT SAUCE

**Leg of lamb (have butcher**  
**bone and butterfly)**

**1 large bottle of Wishbone**  
**Italian dressing**

### **Mint Sauce:**

**1 cup fresh mint, minced**  
**1 ½ cups boiling water**  
**6 tablespoons sugar**

**10 tablespoons vinegar**  
**½ teaspoon paprika**  
**½ teaspoon salt**

Marinate leg of lamb in dressing overnight.

Grill about 30 minutes on each side for medium done.

For sauce, combine first three ingredients; mix and cover. Let stand 30 minutes. Strain. Add the last three ingredients. Heat before serving with the lamb.

**Yield: 10 servings**

Claire Seymour (Mrs. Douglas)

### HAM LOAF

<b>2 pounds ground ham</b>	<b><math>\frac{3}{4}</math> cup brown sugar</b>
<b>1 pound fresh ground pork</b>	<b>1 teaspoon dry mustard</b>
<b>2 eggs</b>	<b><math>\frac{1}{4}</math> cup vinegar</b>
<b>1 cup milk</b>	<b>1 (16-ounce) can pineapple slices (optional)</b>
<b>1 cup soda cracker crumbs</b>	<b>Maraschino cherries (optional)</b>
<b><math>\frac{1}{2}</math> teaspoon salt</b>	
<b><math>\frac{1}{2}</math> teaspoon pepper</b>	

Preheat oven to 350°.

Thoroughly mix the ham, pork, eggs, milk, cracker crumbs, salt and pepper. Shape into loaf, and pat into pan. Bake 1 hour at 350°.

For sauce, combine sugar, mustard and vinegar, and pour over ham loaf. Bake 15 minutes longer. Pineapple slices with cherries in the center may be added the last 15 minutes of cooking for a decorative touch.

**Yield: 8 servings**

Marilyn Hughes (Mrs. Jerry)

### ★ SCALLOPED POTATOES AND HAM

<b>12 pounds potatoes, thinly sliced</b>	<b>1½ cups all-purpose flour</b>
<b>1 tablespoon salt</b>	<b>1 teaspoon pepper</b>
<b>1 quart non-fat dry milk</b>	<b>6 pounds cooked ham, diced</b>
<b>1½ gallons warm water</b>	<b>2 pounds Cheddar cheese, grated (optional)</b>
<b>1½ cups butter or margarine, melted</b>	

Preheat oven to 375°.

Cook potatoes with boiling water. Add salt and bring to a boil. Cook 10 minutes or until barely tender. Drain well. Butter two 12x20x2-inch pans and arrange half of potatoes in each.

Stir dry milk into warm water. Mix well. Heat just below boiling point. Do not boil. Mix melted butter, flour and pepper until smooth. Add to milk mixture and cook on low heat until smooth and thick. Add diced ham and gently blend. Divide mixture between the pans of layered potatoes. Bake 1 hour or until lightly browned.

*Option: Top with grated cheese for the last 20 minutes of cooking.*

**Yield: 50 servings**

Fran Price (Mrs. C. David)

## **MARINATED PORK ROAST**

### **Marinade:**

**½ cup soy sauce**

**½ cup sherry**

**2 cloves garlic, crushed**

**1 teaspoon dry mustard**

**1 teaspoon ground ginger**

**1 teaspoon dried thyme,  
crushed**

**4 to 5 pound pork roast,  
rolled or with bone**

**1 large plastic zip bag**

### **Sauce:**

**1 jar currant jelly**

**2 teaspoons sherry**

**2 teaspoons soy sauce**

Combine all ingredients for marinade. Place roast in plastic bag; stand bag up in sink; and pour marinade over roast. Close bag securely. Refrigerate for 6 hours or overnight, turning a few times to season well.

Combine sauce ingredients (ahead of time if desired).

Preheat oven to 325°.

Take roast out of marinade, and put in open roaster. Bake for 2½ hours (or until temperature reaches 170° on meat thermometer).

Place roast on platter, and pour heated sauce over. Serve.

*Good served with sweet potatoes and my mother's hot Southern cabbage.*

**Yield: 6 servings**

Gretchen Anna Schram Beck (Mrs. Jeff)

## **PORK CHOPS WITH MILK GRAVY**

**4 (½-inch thick) pork chops  
(1 pound)**

**3 tablespoons flour**

**1 teaspoon salt**

**¼ teaspoon pepper**

**1½ tablespoons shortening or  
oil**

**1 cup water**

Roll pork chops in mixture of flour, salt and pepper. Sprinkle a little flour over chops, and brown on both sides in hot fat. Add 1 cup of water, cover and cook slowly 30 minutes, stirring frequently.

**Yield: 4 servings**

Lydia Hollands (Mrs. Norman)

### SWEET AND SOUR PORK

$\frac{1}{2}$  cup all purpose flour  
 $\frac{1}{2}$  teaspoon monosodium  
glutamate  
 $\frac{1}{2}$  teaspoon salt  
1 pound lean pork, cut in  
 $\frac{3}{4}$ -inch cubes  
1 well-beaten egg  
 $\frac{1}{2}$  cup oil for frying  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup vinegar

$\frac{1}{3}$  cup pineapple juice  
 $\frac{1}{4}$  cup catsup  
1 teaspoon soy sauce  
2 tablespoons cornstarch  
2 tablespoons water  
1 cup drained pineapple  
chunks  
1 medium green pepper, cut in  
half-inch pieces  
Steamed rice or noodles

Combine flour, monosodium glutamate and salt. Dip pork cubes in beaten egg and flour mixture. Coat well. Fry in oil at  $360^{\circ}$  for six to eight minutes or until browned. Remove, and drain on paper towels. Keep warm.

In a deep skillet, combine sugar, vinegar, pineapple juice, catsup and soy sauce. Bring to boil. Blend cornstarch and water. Stir gradually into sauce. Continue to simmer mixture, stirring constantly until sauce thickens.

Stir the pork cubes, drained pineapple chunks and green pepper pieces into the thickened sauce. Heat mixture about 5 minutes, stirring constantly.

Serve with steamed rice or noodles.

**Yield: 4 servings**

Kathleen Marnock

*Hint: Take a pound of bacon, and put slices on a cookie sheet. Freeze. When frozen, put the single slices in a bag, and put in the freezer. When ready to use, just take out desired number of slices.*

Mary C. Tomlinson (Mrs. H.R.)

## PORK TENDERLOIN WITH HONEY AND SESAME SEEDS

1 pound pork tenderloin  
 ¼ cup soy sauce  
 2-inch piece of fresh ginger  
 root, peeled and sliced thin

2 garlic cloves, sliced  
 ¼ cup honey  
 1 cup sesame seeds

Preheat oven to 400°.

In dish just large enough to hold pork, combine soy sauce, garlic and ginger. Add pork and marinate, covered, turning several times, for 1 hour.

Drain pork and pat dry. Spread honey in a plate, and roll pork in it. Spread sesame seeds on another plate and roll pork in them, coating completely.

Roast pork in roasting pan for 20 minutes or until it is no longer pink at thickest point.

Let stand 5 minutes. Slice thin on diagonal.

*Serve with rice pilaf and oriental stir-fry vegetables.*

**Yield: 4 servings**

Marianna Reeves (Mrs. Brown)



*Groundbreaking for the Christian Education Building (William H. Folwell, Rector).*

### MUSHROOM BRAISED PORK

- |  |  |
|--|--|
| <b>6 pork chops (about 1½ pounds) or ¾-inch thick pork tenderloin slices</b> | <b>¼ teaspoon pepper</b>   |
| <b>1 teaspoon salt</b>   | <b>1 (10¾-ounce) can golden mushroom soup</b>                        |
| <b>¼ teaspoon garlic or onion powder</b>                                     | <b>1 (4-ounce) can undrained mushroom stems and pieces or slices</b> |

Brown the chops in a large frying pan. Remove the excess fat. Sprinkle with seasonings. Stir soup and mushrooms into the meat. Reduce heat, and simmer, covered, over low heat 45 to 50 minutes until tender. Simmering time for tenderloin slices is 20 to 30 minutes.

*An easy way to cook for guests: instead of simmering, place all in flat baking dish. Cover with foil. Bake at 350° for 1 hour (or less for tenderloin). Serve in baking dish.*

*Good with wild rice or stuffing.*

**Yield: 4-6 servings**

Dorothy Pryor (Mrs. Knight)

### ★ HOT SAUSAGE BAKE

- |  |                                       |
|--|---------------------------------------|
| <b>3 pounds hot ground sausage</b>       | <b>1 cup grated Swiss cheese</b>      |
| <b>1 chopped onion (medium to large)</b> | <b>4 cups Bisquick (20-ounce box)</b> |
| <b>2 eggs, beaten</b>                    | <b>1 cup milk</b>                     |
| <b>½ cup Parmesan cheese</b>             | <b>1 cup Hellman's mayonnaise</b>     |

Preheat oven to 350°.

Sauté sausage; drain and cool. Sauté onion in small amount of fat from sausage. Blend eggs and cheeses, and add to sausage-onion mixture.

Mix together in a large bowl the Bisquick, milk and Hellman's mayonnaise. Spread ½ the dough in a 10x15-inch jelly roll pan or the equivalent. Spread sausage mixture on top. Blot remaining dough on top. Flatten with fingers. Bake at 375° for 30 minutes.

*Freezes beautifully.*

**Yield: 16-20 servings**

Joan Cobbs



## ★ CHINESE MEATBALLS AND PLUM SAUCE

2 (20-ounce) cans water chestnuts	¼ cup soy sauce
3 bunches green onions with tops, chopped	6 eggs, slightly beaten
5 pounds lean ground pork	1 tablespoon salt
	2½ cups fine dry bread crumbs

**Plum Sauce:**

1 (18-ounce) jar plum preserves	Juice and peel of 1 lemon
	2 tablespoons wine vinegar

Drain and chop water chestnuts. Chop onions. Add both to meat. Add soy sauce, eggs, salt and bread crumbs, and mix thoroughly with hands. Form balls, roll lightly in cornstarch, and fry in deep fat (370°) until well browned.

Make the Plum Sauce for dunking. Combine plum preserves, juice and peel of 1 lemon and wine vinegar. Heat and serve with meatballs (approximately 5 per person).

**Yield:** 350 bite-size meatballs

Marjory MacLean  
(Mrs. Fred. D., Jr.)

## VEAL PIQUANT

2 pounds veal scalloppine	½ to 1 cup butter
2 cups flour	¼ cup lemon juice
3 teaspoons salt	6 to 8 tablespoons parsley, minced
1½ teaspoons freshly ground pepper	Parsley and lemon wedges for garnish
6 tablespoons olive oil	

Pound veal thin. Dip slices into a mixture of flour, salt and pepper. Heat olive oil and half the butter in a large skillet until it sizzles. Lay each slice of veal in pan in a single layer, and brown both sides. When browned and tender, remove from pan. Add remaining butter, lemon juice and parsley to pan. Return the veal and heat, stirring gently but well in order to coat veal with lemon juice and parsley. Cover and simmer over very low heat for 15 to 20 minutes.

**Yield:** 4-6 servings

Ann S. Bowles (Mrs. Robert W.)

## VEAL

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### DIJON VEAL

- |  |  |
|--|--|
| 1 (8-ounce) jar Dijon mustard            | 1 (10½-ounce) can beef broth             |
| ½ cup melted butter                      | ¼ cup sherry                             |
| 1 small leg of veal, boned<br>and rolled | 1 tablespoon parsley (fresh,<br>chopped) |

Preheat oven to 300°.

Blend mustard and butter, and pour over roast in a shallow pan. Cook 4 hours. During the last hour, baste every 20 minutes with mixture of broth and sherry.

*Can make a gravy with the pan drippings. Serve it separately with parsley sprinkled on top.*

**Yield: 6 servings**

Linda Schwaderer (Mrs. Owen)

### VEAL LETICIA

- |  |  |
|--|--|
| 12 slices bacon                          | 2 tablespoons water                          |
| 2 Spanish onions, thinly<br>sliced       | Flour  |
| Cooking oil                              | Salt and pepper to taste                     |
| 12 slices veal cutlets, thinly<br>sliced | 2 (10¾-ounce) cans cream of<br>mushroom soup |
| 2 eggs, beaten                           | Worcestershire sauce                         |

Sauté bacon, and drain on paper towel. Sauté onions in bacon drippings. Remove onions, and add cooking oil to bacon fat. Dip veal slices in a mixture of beaten eggs and water, then coat with flour and salt and pepper mixture. Sauté veal slices in heated oil until brown and crispy.

In large shallow baking dish, arrange sautéed veal. Put 1 slice cooked bacon on each slice of veal. Add fried onions on top of each slice. Spoon a generous amount of undiluted mushroom soup on each. Splash Worcestershire sauce generously on each. Bake ½ hour at 350°.

*This can be prepared ahead of time and refrigerated until time to bake.*

**Yield: 12 servings**

Letty Hurst (Mrs. John)

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# POULTRY

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## ROAST CHICKEN

Lettuce leaves	1 tablespoon fresh or dried
¼ cup butter	tarragon (optional)
3 tablespoons dry onion soup	Salt and pepper to taste
mix	1 (4 to 5-pound) roasting
3 tablespoons Worcestershire	chicken
sauce	

Preheat oven to 300°.

In a saucepan, melt butter, and stir in dry onion soup mix and the Worcestershire sauce. Season the chicken and its cavity and put a little of the mixture in the cavity. Place the chicken on a rack in a medium-sized roasting pan, and pour the remainder of the mixture over it. Cover roasting pan tightly with its cover or foil. Bake 2 hours and 15 minutes. You may remove cover for the last 15 minutes to brown the bird, but this is not necessary. There is a lot of sauce or gravy when the chicken is done.

*Hint: Place a few lettuce leaves in the bottom of the roasting pan to prevent chicken from sticking to pan.*

**Yield: 6-8 servings**

Margery Celler (Mrs. Frederic)

## CHICKEN IN JELLY

2 plump fryers, skinned	Parsley
Butter	Lettuce
1 cup sherry	Cherry tomatoes
Salt and pepper to taste	Mayonnaise

Wrap the fryers in buttered aluminum foil with edges turned up all around. Pour ½ cup of sherry over each bird, and salt and pepper to taste. Wrap aluminum foil so that no sherry spills. Bake in 350° oven for one hour. Leave in foil until cool enough to handle. Pour liquid into a ring mold, and add cut-up meat from chicken. This will jell nicely in refrigerator in about 2 hours and can be kept for several days. Serve with parsley, lettuce, cherry tomatoes and mayonnaise.

*You will have good chicken soup from the bones and skin. The livers can be baked in a small pan with a little sherry to serve on toast.*

**Yield: 4-6 servings**

Cecile Bradley (Mrs. Udolpho Theodore)

### CHICKEN WIGGLE

1 (4 to 5-pound) hen or 2  
(2½-pound) fryers

Water (to make stock)

4 cups chopped celery

2 cloves garlic, chopped fine

2 cups chopped onions

1 or 2 green peppers

1 (5-ounce) can sliced  
mushrooms

4 tablespoons butter

1 can pimientos

1½ cups slivered almonds,  
divided

3 hard-boiled eggs, chopped

1 (16-ounce) package of  
spaghetti or noodles

Salt and pepper to taste

Tabasco

Worcestershire sauce

Cracker crumbs

Parmesan cheese

Cook chicken in salted water until tender. Remove from bones; cut in bite-size pieces. Save at least a quart of stock.

Sauté chopped celery, garlic, onions and bell peppers in butter or chicken fat. When tender, add mushrooms, pimiento, chopped chicken, some stock, 1 cup almonds, and hard-boiled eggs.

Cook spaghetti in salted water according to directions on package, then drain.

Arrange in layers in a large greased casserole, beginning with a layer of spaghetti, adding a layer of sauce, and continuing until ingredients are used up. End with a layer of sauce. Season the remaining stock with salt, pepper, a few drops of Tabasco, and Worcestershire sauce. Pour over top of casserole. Sprinkle remaining almonds, crushed cracker crumbs and Parmesan cheese over top.

Bake for 30 minutes in a 350° oven.

**Yield: 6-8 servings**

Milly Marnock (Mrs. Edward)

### EASY CHICKEN ON A DIET

4 chicken breasts, skinned  
¼ cup soy sauce

1 to 2 crushed garlic cloves  
1 can orange diet soda

Lay chicken breasts in a foil-lined 9-inch square baking dish. Mix other ingredients, and add to chicken.

Bake at 350° for 45 minutes to 1 hour.

**Yield: 4 servings**

Dorothy Stonecliffe (Mrs. David W.)

**CHICKEN TERIYAKI***Great on the grill!*

**1 (3-pound) fryer, cut-up**  
**Garlic salt**

**Freshly ground pepper, to taste**

**Teriyaki Marinade:**

**$\frac{2}{3}$  cup soy sauce**

**$\frac{2}{3}$  cup bourbon**

**$\frac{2}{3}$  cup vegetable oil**

**1 teaspoon ground ginger**

Season chicken with garlic salt and freshly ground pepper.

Combine soy sauce, bourbon, oil and ginger in a large bowl. Place chicken in marinade for several hours. Grill over medium heat about 45 minutes. Baste with marinade every 15 minutes. To bake in oven, place chicken on a rack in a shallow pan. Bake at 325° for 45 minutes, turning frequently and basting with marinade.

**Yield: 4 servings**

**Sheran Howle (Mrs. Lynn)**

**CHINESE ALMOND CHICKEN**

**$1\frac{1}{2}$  cup slivered almonds**  
**4-5 whole chicken breasts**  
**3 tablespoons soy sauce**  
**(Kikoman)**  
**2 tablespoons cornstarch**  
**2 tablespoons dry sherry**  
**1 teaspoon sugar**  
**6 tablespoons oil (divided)**

**1 cup bamboo shoots**  
**1 cup celery, sliced on angle**  
**1 cup onions, sliced long**  
**8 water chestnuts, sliced**  
 **$\frac{3}{4}$  teaspoon salt**  
 **$\frac{1}{4}$ - $\frac{1}{2}$  cup chicken stock**  
**Cooked rice**

Roast almonds in 200° oven for 30-45 minutes. Set aside.

Bone and cube chicken breasts, dredge in sauce made of soy sauce, cornstarch, sherry and sugar. In 3 tablespoons oil, sauté bamboo shoots, celery, onions and water chestnuts. Remove from pan, and drain. Reheat pan, and add 3 tablespoons oil and salt. Sauté chicken until tender. Add stock, vegetables and almonds. Heat thoroughly. Serve with rice.

**Yield: 4-6 servings**

**Marjory MacLean (Mrs. Fred D., Jr.)**

### CHICKEN CASSEROLE

1 stick butter or margarine	¼ teaspoon salt
1 package croutons or bread stuffing	Dash pepper
4 cups cooked chicken, cut up	½ cup flour
½ cup butter or margarine	4 cups chicken broth
	6 eggs, beaten

#### Gravy:

1 (10¾-ounce) can mushroom soup	1 cup sour cream
¼ cup milk	¼ cup green pepper, chopped

Preheat oven to 325°.

Melt 1 stick of butter in 9x13-inch pan, and add croutons or stuffing. Cover with the cut-up chicken.

In large pot, melt ½ cup butter, then add salt, pepper and flour, and blend well. Stir in chicken broth. Just before mixture begins to boil, slowly add beaten eggs, and pour mixture over chicken and stuffing. Bake for 45 minutes in a 325° oven or until an inserted knife comes out clean. Let stand 5 minutes. Cut in squares, and serve with gravy.

#### Gravy:

Mix all ingredients well, and heat thoroughly. Serve warm over chicken squares.

**Yield: 8-10 servings**

Marjorie H. Whittaker (Mrs. Homer)

### CHICKEN AU VIN

2 pounds (or more) chicken breasts, boned	1 (4-ounce) can mushrooms, including liquid
Salt and poultry seasoning	1 cup sour cream
1 (10¾-ounce) can cream of mushroom soup	¾ cup cooking sherry
	Paprika

Place chicken in baking dish. Season with salt and poultry seasoning to taste. Combine remaining ingredients (except paprika), and pour over chicken. Sprinkle with paprika. Bake in 350° to 400° oven for 45 minutes to 1 hour.

**Yield: 4 servings**

Katrina Wilson  
(Wife of the Reverend H. David Wilson,  
Rector of All Saints Church)



## CHICKEN-BROCCOLI CASSEROLE

- |   |                               |
|---|-------------------------------|
| 2 (10-ounce) boxes of frozen chopped broccoli       | 1 cup mayonnaise              |
| 2 cups chicken (3-4 breasts), cooked, boned, sliced | 1 teaspoon lemon juice        |
| 2 (10¾-ounce) cans cream of chicken soup            | ½ teaspoon curry powder       |
|   | ½ cup shredded Cheddar cheese |
|   | ½ cup buttered bread crumbs   |

Preheat oven to 350°.

Cook broccoli until just tender. Drain well. Place in buttered 9x13x2-inch pan. Cover with chicken slices.

Combine soup, mayonnaise, lemon juice and curry powder. Pour over chicken. Cover with cheese and bread crumbs.

Bake at 350° for 30-40 minutes.

**Variation:**

Cook 1 box of chicken flavored Rice-A-Roni. Mix with broccoli. Place in pan. Continue with recipe.

*Make two or three recipes at one time and freeze. You are now ready to deliver to that new neighbor, a mother just home from the hospital with a new baby, unexpected visitors, a covered dish supper or someone who is ill.*

*Hint: You can have your buttered bread crumbs in seconds by putting buttered bread slices, cut into quarters, into a food processor.*

**Yield: 8 servings**

Alice Belden (Mrs. Arthur)



*Left to Right: The Reverend Charles H. Hay, Assistant and Interim Rector; The Right Reverend William H. Folwell, Bishop of Central Florida; The Reverend Donis D. Patterson, Rector (1970).*

### CHICKEN BROCCOLI POT PIES

- |   |  |
|---|--|
| 1 (10-ounce) can refrigerated<br>"Texas-size" biscuits        | 1 (10¾-ounce) can cream of<br>chicken or mushroom soup                                   |
| 2/3 cup or 3 ounces shredded<br>Cheddar or American<br>cheese | 1 (10-ounce) package or 2<br>cups frozen chopped<br>broccoli, thawed and well<br>drained |
| 2/3 cup crisp rice cereal                                     | 1/3 cup sliced almonds   |
| 1 tablespoon butter or<br>margarine                           | Cheese Sauce (see recipe on<br>page 168)   |
| 1 cup cooked chicken or<br>turkey, cubed                      |  |

Preheat oven to 375°.

Separate biscuit dough into 10 biscuits. Roll each biscuit flat to cover bottom and sides of 10 sections in an ungreased muffin pan. Spoon approximately one tablespoon of cheese, then cereal, into each cup, and press firmly to the muffin cup's bottom. Dot with butter.

Combine chicken, soup and broccoli. Spoon about 1/3 cup over cereal. Sprinkle with almonds. Bake at 375° for 20 to 25 minutes or until golden brown.

Serve with cheese sauce, if desired.

**Yield: 10 servings**

Ruth Taeger and Jackie Littleford

### CHICKEN PIQUANT

- |   |                           |
|---|---------------------------|
| 4 whole chicken breasts (or<br>one fryer, cut-up) | 1/2 teaspoon oregano      |
| 1 1/2 cups rosé or dry red wine                   | 2 cloves garlic, sliced   |
| 1/2 cup soy sauce                                 | 2 teaspoons ginger        |
| 4 tablespoons water                               | 2 tablespoons brown sugar |
| 1/2 cup salad oil                                 | Cooked rice               |

Arrange chicken breasts or pieces in a 3-quart casserole that has a cover. Breasts may be skinned, boned and halved if desired. Combine all ingredients (except rice), mix well, and pour over chicken.

Refrigerate or freeze. When ready to cook, return to room temperature. Cover, and bake at 375° about one hour. Serve with hot cooked rice.

**Yield: 4 servings**

Bette Smith (Mrs. Jack E.)

## CREAMED CHICKEN ENCHILADA CASSEROLE

- |  |  |
|--|--|
| 2-3 boned chicken breasts<br>(cooked and diced in large<br>pieces) | 1 soup can water                         |
| 1 large package corn tortillas                                     | 1 medium onion, chopped                  |
| Vegetable oil  | 1 (4-ounce) can chopped green<br>chilies |
| 1 (10¾-ounce) can cream of<br>chicken soup                         | 6 ounces grated Cheddar<br>cheese        |
|  | ½ cup sour cream                         |

Simmer chicken breasts in water until cooked. Dice in large pieces. Set aside.

In a small skillet soften tortillas (one at a time) in vegetable oil for one minute each side. Dip the soft tortilla in hot chicken soup and water mixed together.

Place tortillas in a buttered, rectangular baking dish, covering bottom. Add layer each of onion, green chilies, grated cheese and chicken. Repeat tortilla layer, then chicken-cheese-onion-chili until all ingredients are used. End with a layer of tortillas and grated cheese. Mix sour cream with remaining soup, and pour over casserole. Bake at 350° about 20 minutes or until bubbly.

**Yield: 6-8 servings**

Karen Maddox (Mrs. Ronnie)

## CHICKEN AND RICE CASSEROLE

- |                              |                          |
|------------------------------|--------------------------|
| 1½ cup wild rice, not cooked | 1 stick butter           |
| 1 envelope dry onion soup    | 1 fryer, cut up          |
| 1 cup cream of chicken soup  | Salt and pepper to taste |
| 2 cups water                 | Paprika                  |

Place rice in bottom of long casserole. Sprinkle with onion soup mix. Heat chicken soup and water; pour over rice, and stir. Add butter. Place chicken pieces on top. Sprinkle with salt, pepper and paprika. Cover, and bake at 350° for 1 hour. Remove cover and serve.

*This recipe can be prepared a day early. Heat and serve.*

**Yield: 4 servings**

### FIVE CAN CHICKEN CASSEROLE

- |  |                                     |
|--|-------------------------------------|
| 1 can boned chicken (may use<br>leftover chicken, cut up and<br>boned) | 1 (14-ounce) can Chinese<br>noodles |
| 1 (10¾-ounce) can mushroom<br>soup                                     | 1 (5½-ounce) can condensed<br>milk  |
| 1 (10¾-ounce) can chicken-<br>rice soup                                | 1 cup grated Longhorn cheese        |
|  | 1 cup crushed potato chips          |

Mix all ingredients (except potato chips) together. Pour in 1½-quart casserole. Cover with crushed potato chips. Bake in 350° oven for 30 minutes.

**Yield: 6-8 servings**

Mrs. H.A. Sevringhaus

### JULIA'S HERBED CHICKEN BAKE

- |   |  |
|---|--|
| 1 (6-ounce) package Uncle<br>Ben's Long Grain and Wild<br>Rice              | 1 (10¾-ounce) can chicken<br>soup                  |
| 3 large chicken breasts,<br>deboned and halved, or<br>6 to 8 chicken thighs | ¾ cup white wine (Chablis or<br>Sauterne)          |
| Salt  | ½ cup chopped celery                               |
| Seasoned Salt   | 1 (3-ounce) can sliced<br>mushrooms, drained       |
| Pepper  | 2 tablespoons canned, chopped<br>pimiento, drained |
| ¼ cup butter or margarine   |  |

Prepare rice mix according to package directions, except use only 2 cups water. Season chicken with salt, seasoned salt and pepper. Brown slowly in skillet with the butter or margarine. When rice is cooked, spoon it into 1½-quart casserole, lightly buttered or sprayed with a thin coat of Pam. Top the rice with chicken, skin side up. Mix soup and wine in saucepan, stirring until smooth. Add remaining ingredients; bring just to boiling, and pour over the chicken. Cover the casserole, and bake at 350° for 25 minutes. Uncover, and bake 15 to 20 minutes longer, or until the chicken is tender.

**Yield: 6-8 servings**

Joseph Running,  
Organist & Choir Director

## CHICKEN ELEGANTE'

1½ cups cooked chicken  
¼ cup butter  
3 tablespoons flour  
Slightly more than ¼  
teaspoon salt  
Slightly more than ⅙  
teaspoon pepper

1 cup chicken broth  
1 cup light cream  
¼ cup Parmesan cheese  
¼ cup blue cheese, crumbled  
1 (10-ounce) package frozen  
broccoli  
Parsley for garnish

Cook chicken in advance. Cut dark meat in cubes, and slice white meat.

Melt butter; stir in flour, salt and pepper. Gradually add broth, and mix until smooth. Bring to a boil, stirring constantly. Cook, and stir one or two minutes. Reduce heat. Gradually add cream, mixing until blended. Stir in the cheeses until smooth. Mix in cubed chicken.

Steam broccoli until thawed. Place broccoli in 9x13x2-inch pan, or smaller, depending on thickness of portions desired. Cover with white meat slices, and top with sauce. Cook in preheated 350° oven for 15 minutes. Garnish with parsley.

**Yield: 4-6 servings**

Elizabeth S. Bartley

## SHERRIED CHICKEN

*Good company dish!*

4 chicken breasts, skinned  
Lawry's seasoned salt  
1 stick butter or margarine  
1 cup chicken broth

1 (10¾-ounce) can mushroom  
soup  
½ cup sour cream  
¼ cup dry sherry

Season chicken with Lawry's seasoned salt. Brown breasts in large skillet with 1 stick butter

Place chicken in 11½x7½-inch baking dish. Add chicken broth and mushroom soup to skillet. Blend together. Add sour cream and sherry. Pour over chicken. Cover with foil. Bake at 350° for 1 hour.

*Sherried gravy is wonderful over rice or mashed potatoes!*

**Yield: 4 servings**

Karen Maddox (Mrs. Ronnie)



### DRUNK CHICKEN

1 (3-pound) fryer, cut-up  
3 thighs or 2 breasts  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon pepper  
3 cloves garlic  
 $\frac{1}{4}$  cup olive oil  
1 large yellow onion, sliced  
2 lemons, sliced  
1 orange, sliced  
1 fifth Chablis

1 cup white vinegar  
 $\frac{3}{4}$  to 1 pound thin spaghetti  
1 can water chestnuts, sliced  
1 can artichoke hearts,  
drained and quartered  
1 can garbanzo beans,  
drained  
 $\frac{1}{4}$  cup each Parmesan and  
Romano cheese

Remove skin from all chicken, and season with salt and pepper. In a large pan, heat garlic in oil. Add chicken, and brown 20 to 30 minutes. Layer in deep casserole, beginning with chicken, then slices of onion, lemon and orange. Repeat until all are used. Add Chablis and vinegar to cover. Bake in a 325° oven until tender, about 30 minutes.

Boil spaghetti just until tender. Rinse and drain well. Add with remaining ingredients to chicken. Top with cheeses, and heat for 15 to 20 minutes longer. Serve immediately.

**Yield: 6-8 servings**

Constance Crampton Andrews

### CHICKEN VERONIQUE

6 to 8 chicken breasts  
Salt and white pepper to taste  
2 tablespoons butter or  
margarine  
 $\frac{1}{2}$  cup white wine

$\frac{1}{2}$  teaspoon tarragon  
2 tablespoons cornstarch  
 $\frac{1}{4}$  cup cold water  
 $\frac{1}{2}$  pint whipping cream  
1 cup seedless grapes

Debone the chicken breasts. Rub with salt and white pepper.

Sauté breasts in butter until brown. Add white wine and tarragon. Simmer for 20 minutes or until tender.

Remove chicken breasts from sauce, and place in serving dish. Dissolve cornstarch in cold water, and add this to the sauce. Add whipping cream, mixing well. Bring to a rolling boil, add grapes, and heat through.

Pour sauce over chicken breasts, and serve.

**Yield: 6-8 servings**

Carol Murdoch (Mrs. Al)



## EASY ELEGANT CHICKEN

6 whole chicken breasts,  
skinned, deboned and cut in  
half  
12 slices bacon

12 slices dried beef  
Paprika  
Cooked rice

## Sauce:

1 (10<sup>3</sup>/<sub>4</sub>-ounce) can mushroom  
soup  
1 cup sour cream

<sup>1</sup>/<sub>4</sub> cup Coffee Rich  
<sup>1</sup>/<sub>2</sub> cup dry sherry

Wrap chicken breasts with bacon. Lay dried beef slices in a 13x9-inch baking dish or pan and arrange chicken on top.

Combine sauce ingredients, and pour over all. Do not cover. Bake in 250° oven for 2<sup>1</sup>/<sub>2</sub> hours. Sprinkle with paprika. Serve with hot cooked rice.

**Yield: 12 servings**

Dorothy Newman (Mrs. Carter)  
Dorothy Wellman (Mrs. Robert)

## CHICKEN CANTALONE

4 boneless chicken breasts,  
skinned  
Salt and pepper to taste  
Poupon mustard  
4 slices Swiss cheese  
<sup>1</sup>/<sub>4</sub> cup flour

<sup>1</sup>/<sub>4</sub> cup olive oil or butter  
2 cups mushrooms  
1 cup green onions  
2 cups fresh tomatoes, cut  
into wedges  
1<sup>1</sup>/<sub>2</sub> cup white wine

Flatten chicken breasts between waxed paper using rolling pin. Lightly salt and pepper chicken. Spread with mustard, then place a slice of Swiss cheese on top of the mustard. Roll chicken with cheese inside. Cover chicken rolls with flour. Salt and pepper to taste.

Using a large frying pan or electric frying pan, sauté chicken rolls in olive oil or butter, turning until brown on all sides. Remove from pan. Add mushrooms, onions and tomatoes, and sauté 2 minutes. Return chicken and pour wine over chicken and vegetables. Simmer 10 minutes.

*Good served with rice.*

**Yield: 4 servings**

Becky McCammon (Mrs. Donald)

### CHICKEN TETRAZZINI

- |   |   |
|---|---|
| 4 pounds chicken breasts and thighs, cooked   | 2 (10¾-ounce) cans golden mushroom soup |
| 3 cups water, for broth   | 1½ cups chicken broth                   |
| ½ pound grated sharp cheese   | 1 tablespoon mustard                    |
| 2 cups fresh mushrooms sautéed in butter or margarine, or 2 (8-ounce) cans of B&B mushrooms | 4 drops Tabasco sauce                   |
| 8 ounces thin spaghetti, cooked al denté  | ½ tablespoon Worcestershire sauce       |

Preheat oven to 375°.

Cook chicken in water until meat comes off bone. Take off in large pieces. Reserve 1½ cups broth.

Grate cheese.

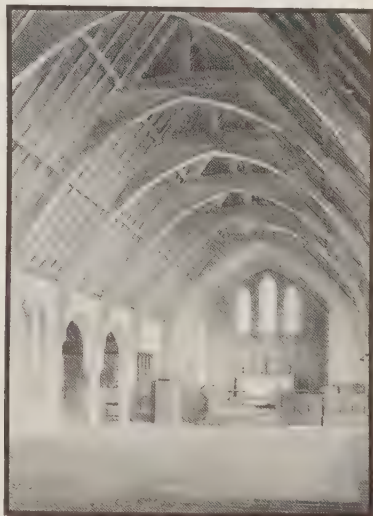
Sauté the fresh mushrooms. Cook spaghetti until tender, but not soft (about 6 to 8 minutes).

Mix mushroom soup (golden mushroom is best) with 1 to 1½ cups of chicken broth, mustard, Tabasco and Worcestershire sauce.

Layer spaghetti in bottom of greased 9x13-inch casserole. Top with chicken, then cheese. Sprinkle mushrooms in each layer. Pour liquid over all and allow to "settle in." Sprinkle more grated cheese on top. Bake at 375° for 30 to 45 minutes.

**Yield: 8 servings**

Shirley Pipkin (Mrs. Eugene)



*Architectural rendering of interior of All Saints Church.*

## LARRY'S PARMESAN CHICKEN

**½ cup butter, melted**  
**1 teaspoon Worcestershire**  
**sauce**  
**1 teaspoon Dijon mustard**  
**⅓ clove garlic, crushed**  
**1 ½ cup bread crumbs**

**½ cup Parmesan cheese**  
**1 tablespoon parsley**  
**1 (2½-3½ pound) chicken or**  
**6 boned and split chicken**  
**halves**

Mix butter, Worcestershire sauce, and Dijon mustard. Set aside.

Mix garlic, bread crumbs, Parmesan cheese and parsley. Set aside.

Coat chicken in butter mixture, then crumb mixture. Bake at 350° for 1 hour and 15 minutes in a 13x9-inch pan.

**Yield: 6 servings**

Audrey McDonald (Mrs. Howard)

## CHICKEN BREASTS PARMESAN

**2 whole chicken breasts, cut**  
**in half, skinned (4 pieces)**  
**¼ cup butter or margarine**  
**2 teaspoons paprika**  
**¼ cup chopped green onions**  
**2 (10-ounce) packages frozen**  
**broccoli or 1 bunch fresh,**  
**cooked**

**4-8 peach halves (more if you**  
**like peaches)**  
**1 cup dairy sour cream**  
**¼ cup mayonnaise or Miracle**  
**Whip salad dressing**  
**¼ cup grated Parmesan**  
**cheese**

Sauté chicken in melted butter. Sprinkle both sides with paprika, and add onions to brown. Put in 9x9-inch baking pan (larger if you use more fruit and vegetables). Cover loosely with foil.

Bake at 375° for 20 minutes.

Cook broccoli according to directions on box. Drain well. Arrange broccoli and peaches around chicken.

Mix sour cream and mayonnaise; spoon over chicken, peaches and broccoli. Sprinkle with Parmesan. Put under low broiler for about 5 minutes. Watch carefully. Should be nice and bubbly.

*Can be prepared ahead, except for the last step.*

**Yield: 4 servings**

Lorraine Grandin (Mrs. Dean J.)

### OVEN FRIED CHICKEN PARMESAN

<b>1 frying chicken, cut-up</b>	<b>1 teaspoon salt</b>
<b>1 cup finely crushed crackers</b>	<b>½ teaspoon pepper</b>
<b>1 cup grated Parmesan cheese</b>	<b>½ cup melted butter</b>
<b>¼ cup minced onion</b>	<b>2 tablespoons soft butter</b>
<b>3 tablespoons dried parsley, finely crushed</b>	<b>1 tablespoon sesame seeds</b>

Preheat oven to 375°.

Wash chicken and dry well. Mix cracker crumbs, cheese, onion, parsley, salt and pepper. Dip each piece of chicken in melted butter, covering completely, and then roll each in the cracker mixture to coat completely. Arrange chicken in a 9x13-inch pan so pieces do not touch. Dot with the soft butter, and sprinkle generously with the sesame seeds. Bake uncovered for 1 hour or until tender.

*The cracker-cheese mixture is also very tasty with pork chops.*

**Yield: 4 servings**

**Ann Fratt (Mrs. C. Frederick)**

### MENNONITE CHICKEN BAKED IN SOUR CREAM

<b>¼ cup butter</b>	<b>3 tablespoons water</b>
<b>¼ cup flour</b>	<b>1 tablespoon flour</b>
<b>1 teaspoon salt</b>	<b>¼ teaspoon salt</b>
<b>Dash pepper</b>	<b>Dash pepper and paprika</b>
<b>1 (2-pound) chicken, cut-up</b>	<b>½ cup sour cream</b>
<b>Paprika</b>	<b>Cooked wild rice, optional</b>

Preheat oven to 325°.

Melt butter in pan, and set aside. Combine flour, salt and pepper. Roll chicken pieces in mixture until coated, then dip in melted butter. Arrange skin side up in 9x13-inch baking dish. Sprinkle with paprika. Bake for 1¼ hours or until chicken is tender and nicely browned. Remove chicken from baking dish and keep warm. Add water to pan drippings; mix well. Blend in flour, salt, pepper, paprika and sour cream. Bring to a boil, stirring constantly. Remove from heat, and serve over chicken. Good served with wild rice.

**Yield: 4 servings**

**Ann Fratt (Mrs. C. Frederick)**

## CHICKEN DIVAN

2 bunches fresh broccoli  
 ¼ cup butter or margarine  
 ¼ cup flour  
 2 cups chicken broth  
 ½ cup whipping cream  
 3 tablespoons sherry

½ teaspoon salt  
 3 chicken breasts, cooked and cut up  
 ¼ cup grated Parmesan cheese

Cook broccoli and drain. Melt butter in a saucepan. Blend in flour. Add chicken broth, and cook and stir until thick. Stir in cream, sherry and salt.

Place broccoli in 9x13x2-inch baking dish.

Pour one half of the sauce over the broccoli. Top with chicken pieces. Add cheese to the remaining sauce, and sprinkle over the chicken. Bake at 350° for 20 to 25 minutes until heated thoroughly and golden brown on top.

**Yield: 6-8 servings**

Sadye Daley

VILLA NOVA'S ORIGINAL  
CHICKEN DIVAN

2 (10¾-ounce) cans cream  
 of chicken soup  
 1 cup mayonnaise  
 1 teaspoon lemon juice  
 4 deboned chicken breasts,  
 with skins removed  
 Garlic salt to taste

4 tablespoons butter for  
 sautéing  
 2 packages frozen broccoli,  
 one large and one small  
 1 cup Cheddar cheese,  
 shredded  
 ½ cup bread crumbs

Preheat oven to 350°. In a mixing bowl, mix together soup, mayonnaise and lemon juice. Season the chicken breasts with garlic salt, and, in a medium-sized frying pan, brown in butter. Cook the broccoli for 3 to 4 minutes in a large saucepan.

Place drained broccoli in bottom of 9x13-inch baking dish with the chicken pieces on top. Spread soup mixture followed by cheese over the chicken. Brown bread crumbs in butter, and top casserole with the crumbs.

Bake 30 minutes in 350° oven.

**Yield: 8 servings**

Betty Greear (Mrs. Carter)

### CHEESY CHICKEN CRESCENT SUPPER

**1¾ cups cooked chicken,  
cubed**

**1 cup shredded American or  
Cheddar cheese, divided**

**1 can (8-ounce) crescent  
dinner rolls**

**1 (10¾-ounce) can condensed  
cream of chicken soup**

**1 cup milk  
Cooked rice**

Preheat oven to 375°. In a small bowl, combine chicken and ½ cup cheese. Separate crescent dough into 8 triangles. Place about 2 tablespoons chicken mixture on wide end of each triangle. Roll up, starting at wide end of triangle and rolling to opposite point. In medium saucepan, combine soup, milk and ¼ cup cheese. Heat until cheese melts. Pour ½ of soup mixture into ungreased 8- or 9-inch square baking dish.

Arrange filled crescents over hot soup mixture. Bake 20 to 25 minutes or until golden brown. Sprinkle with remaining cheese. Return to oven 5 to 10 minutes or until cheese is melted. Serve with remaining sauce. Leftovers should be refrigerated.

This makes a good party dish when served with wild or white rice.

**Yield: 4-5 servings**

Jenny Smalley (Mrs. James)

### CHICKEN BREASTS AND RICE

**3 to 4 boneless chicken  
breasts, skinned**

**1 tablespoon butter**

**½ onion**

**1 tablespoon garlic powder**

**1 teaspoon bay leaf**

**1 cup brown rice (raw)**

**1¾ cup water**

**2 bouillon cubes**

**Optional vegetables, cut in  
small pieces: artichoke  
hearts, carrots, celery,  
zucchini, tomatoes**

Preheat oven to 350°.

Brown chicken in butter with onion, garlic and bay leaves.

Place 1 cup rice in a buttered casserole with a lid. Place chicken on rice, pouring water over all. Put 2 bouillon cubes and any additional vegetables desired on top. Cover tightly, and bake for 50 minutes.

**Yield: 2-4 servings**

Sara Whiting (Mrs. Macauley)



## CHICKEN DIVINE

**3 chicken breasts or one**

**2½ to 3 pound fryer**

**Seasoned salt**

**Pepper**

**Garlic salt or powder**

**Tabasco**

**2 teaspoons Worcestershire  
sauce**

**1 bunch fresh broccoli  
(flowerettes only) or  
(16-ounce) package frozen  
broccoli**

**½ to ¾ teaspoon McCormick  
lemon and herb seasoning**

**1 (10¾-ounce) can cream of  
mushroom soup**

**½ cup Hellmann's mayonnaise**

**1½ tablespoons fresh lemon  
juice**

**½ cup whipping cream,  
whipped**

**1 cup grated sharp Cheddar  
cheese**

**⅓ cup herb dressing, fine  
crumbs**

Preheat oven to 350°.

Stew chicken breasts or whole chicken, using a small amount of water and seasonings. When cooked, drain and use liquid for stock. Bone chicken and set aside.

Steam fresh broccoli in steamer basket or microwave oven, using ½ to ¾ teaspoon of lemon and herb seasoning. If using frozen broccoli, thaw, and sprinkle with ½ teaspoon of lemon and herb seasoning; it is not necessary to steam. Set aside.

Mix the soup, mayonnaise, lemon juice and cream together, mixing well. Butter a 9x13x2-inch baking dish. Layer broccoli, chicken and soup mixture. Top with grated cheese and herb dressing crumbs. Store in refrigerator until ready to bake. Store in freezer if not used in 1 to 1½ days. Adjust baking time if frozen or partially frozen. Bake at 350° for 30 minutes.

**Yield: 6-8 servings**

Mary L. Miller (Mrs. A. Ray)

### SARA'S CHICKEN

4 halves of chicken breasts,  
deboned and skinned  
1 tablespoon butter  
2 tablespoons olive oil  
2 tablespoons coarsely  
chopped onion

2 tablespoons flour  
1 lemon  
1 teaspoon tarragon, garlic,  
mustard or sage  
¼ cup white wine  
2 tablespoons cream

Pound chicken breasts with mallet between pieces of waxed paper.  
Melt butter and oil in frying pan. Sauté onion.

Dredge chicken in flour, and sauté quickly, about 3 minutes on each side until barely done. Sprinkle lemon juice and herbs on chicken while cooking. Remove breasts to serving plate. Add wine, and scrape pan. Stir and reduce sauce quickly over high heat.

Add cream, and stir to reduce again. Pour over chicken breasts and serve.

*This is a great recipe for a quickly made dinner. Serve with rice or pasta.*

**Yield:** 4 servings

Sara Whiting (Mrs. Macauley)

### CHICKEN IMPERIAL

4 fryer breasts, deboned  
and halved  
¾ cup flour  
1 teaspoon curry powder  
½ teaspoon salt  
¼ teaspoon pepper

4 tablespoons vegetable oil  
6 tablespoons butter, divided  
2 tablespoons sherry  
⅓ cup orange marmalade  
⅓ cup orange juice

Skin chicken breasts. Mix flour, curry, salt and pepper. Roll chicken breasts in seasoned mixture, and sauté in oil and 4 tablespoons butter. Remove chicken, add another 2 tablespoons of butter, sherry, marmalade, and orange juice. Stir in pan, heating until marmalade melts. Pour over chicken and serve.

**Yield:** 2-4 servings

Marianna Reeves (Mrs. Brown)

## ★ CHICKEN MARENGO

6 to 8 pounds cooked, deboned chicken (4 to 5-pounds chicken)	2½ cups chopped fresh tomatoes
Salt and pepper, to taste	1 to 2 pounds mushrooms, whole or halved, with stems removed
1 cup flour	Hot cooked rice (30 servings), sprinkled with parsley
1 cup olive oil	
4 to 5 large onions, chopped	
2 cloves garlic, minced	
2 to 3 cups dry white wine	

Bake chicken pieces in foil-covered casseroles in a slow oven (300°) for 1¼ hours. Remove chicken from bones, if necessary, and cut in large bite-sized chunks. Coat chunks in salt, pepper and flour, and brown quickly in heated olive oil, turning to brown all sides (1 to 2 minutes). Remove chicken, and set aside. Sauté onion and garlic in pan juices until softened. Add chicken pieces, wine, tomatoes and mushrooms. Cover closely, and cook 30 minutes on medium-high heat or until hot and bubbly, stirring frequently.

*Serve over parsleyed rice with Mandarin Orange Salad (see recipe on page 101) and bread with Herb Butter (see recipe on page 245).*

*Fresh chicken can be stir-fried in olive oil, but baking the chicken ahead makes this an easy recipe to serve a large crowd.*

**Yield: 24-30 servings**

Shannon Gridley (Mrs. William)

### CHICKEN MARENGO EN CASSEROLE

- |  |   |
|--|---|
| 4 slices bacon, diced                            | 1 cup dry white wine                          |
| 2 broiler-fryers, cut up                         | ½ pound mushrooms                             |
| ¼ cup flour                                      | 3 tablespoons butter or margarine             |
| 1 teaspoon salt                                  | 1 pound small white onions                    |
| ¼ teaspoon freshly ground pepper                 | 1 envelope or teaspoon instant chicken broth  |
| 1 large onion, chopped                           | ½ cup hot water                               |
| 1 clove garlic, minced                           | Tomato rose and parsley to garnish (optional) |
| 2 large ripe tomatoes, pared, seeded and chopped |   |
| 1 teaspoon leaf tarragon, crumbled               |   |

Brown bacon in a large skillet until very crisp; remove bacon with a slotted spoon. Reserve.

Shake chicken parts in a plastic bag with flour, salt and pepper until all pieces are evenly coated. Brown chicken in bacon drippings in skillet; remove to a 10-cup casserole.

Sauté onion and garlic in same skillet until soft. Stir in tomatoes and tarragon. Cook 3 minutes. Stir in white wine, and bring to a boil. Spoon sauce over chicken in casserole, and cover casserole. Bake in 350° oven 45 minutes or until chicken is tender.

While casserole is baking, reserve about 8 mushrooms for garnish. Slice remaining mushrooms. Sauté whole and sliced mushrooms in butter or margarine in a large skillet. Remove with spoon and reserve.

Peel white onions. Brown well in same skillet. Dissolve instant chicken broth in hot water. Pour over onions. Cover skillet, and simmer until tender and liquid has evaporated. Remove cover, and cook slowly until onions are golden brown.

When chicken is cooked, remove cover, and add reserved mushrooms and onions to casserole. Sprinkle crisp bacon over casserole. Garnish with a tomato peel rose and parsley (optional).

Bake at 350° for 45 minutes.

*Hint: To prevent onions from separating while cooking, cut a small cross in the bottom of each onion. This really works!*

**Yield: 8 servings**

Dee Lamar

## BRUNSWICK STEW

*I have been perfecting this recipe since I was 12!*

2 large potatoes, baked and  
grated (3 cups)  
4 cups chicken stock  
3 cups butter beans (1  
16-ounce bag petite lima  
beans)  
1 (28-ounce) can crushed  
Italian tomatoes (with  
purée)  
1 (14½-ounce) can whole  
tomatoes cut into pieces  
(stem ends removed)  
1 tablespoon Worcestershire  
sauce

1 teaspoon salt  
1 heaping teaspoon sugar  
6-8 drops Tabasco  
4-6 cups chicken, diced  
(combination of chicken and  
turkey thighs preferred)  
1 (16-ounce) bag whole frozen  
okra (3-4 cups)  
1 large onion, diced (2 cups)  
1 stick butter or margarine  
5 cups white shoe peg corn  
(2 16-ounce bags)

Bake the potatoes.

Place the next nine ingredients (chicken stock through chicken) in a slow cooker, turned on high.

Slice okra into ¼-inch pieces (throw away the end pieces). Add okra to slow cooker. Dice onion into small pieces, and sauté in ½ stick butter until clear. Add onion and remaining butter to cooker.

Grate potatoes and add to slow cooker.

Cook for 7 hours, stirring occasionally, until butter beans are tender. Add corn.

Serve immediately or cool and freeze in containers for a quick meal.

*Can also be cooked in regular pot at a very low heat. Stir more often and decrease cooking time or butter beans will burn.*

*Rinse frozen vegetables in warm water before cooking. It will improve flavor.*

**Yield: 12-14 servings**

Judith McCarthy (Mrs. Kevin)

### HAM ROLLS WITH CHICKEN SAUCE

1 (2½-ounce) fryer or	1 tablespoon butter
4 whole chicken breasts	1 medium onion, chopped
2 (10¾-ounce) cans cream of	Salt and pepper
chicken soup	½ cup raw rice, cooked
⅓ cup chicken stock	½ cup walnuts, toasted
⅓ cup half and half	Pinch fine herbs
¼ cup dry sherry	3 tablespoons parsley,
1 teaspoon curry	chopped
½ pound mushrooms, sliced	10 slices cooked ham

Preheat oven to 350°.

Cook chicken in seasoned water. Skin, bone and cut into bite size pieces. Set aside. Reserve ⅓ cup stock, and freeze remainder for other uses. Combine soup, stock, half and half, sherry and curry. Blend well. Add cut-up chicken. Sauté mushrooms in butter, and then sauté the onion. Add both to chicken sauce. Adjust seasonings, and set aside.

Blend cooked rice, nuts, herbs and parsley. Fill ham slices, and roll up. Place in a buttered 9x13-inch casserole. Pour chicken sauce over, and bake in 350° oven for 20 to 30 minutes or until good and hot.

**Yield: 8-10 servings**

Marian D. Hollyday (Mrs. John)

### CHICKEN AND PINEAPPLE

4 whole chicken breasts, split	¼ teaspoon clove
(boned, if desired)	½ cup raisins
Oil or butter	1 (8-ounce) can pineapple
1 cup orange juice	chunks
1 cup white wine	2 tablespoons sugar
¼ teaspoon cinnamon	

Brown chicken breasts in oil or butter. Mix all other ingredients together, and pour over browned chicken in a 9x7x2-inch baking dish with foil cover or lid.

Bake at 325° for 1 hour.

*This is especially good prepared a day ahead and reheated prior to serving.*

**Yield: 4-6 servings**

Mary C. Tomlinson (Mrs. H.R.)



## ORANGE HONEYED CHICKEN WITH SESAME TOPPING

2 fryer chickens, cut-up  
Salt  
Pepper  
Garlic Powder  
Paprika  
Flour

4 tablespoons butter (½ stick),  
melted  
½ cup honey  
½ cup orange juice  
Sesame seeds

Sprinkle chicken pieces with salt, pepper, garlic powder and paprika. Then dust lightly with flour. Place prepared chicken in roasting pan, and drizzle with melted butter. Roast chicken in a 325° oven for 45 minutes. Meanwhile, heat together the honey and orange juice until the mixture is blended. Baste the chicken with the honey mixture, sprinkle with sesame seeds, and cook for another 15 minutes, basting twice more.

**Yield: 6 servings**

Ann Fratt (Mrs. C. Frederick)

## BAKED CHICKEN WITH ORANGE-SOY SAUCE

1 plump fryer, cut up and  
skinned (or use favorite  
parts of chicken)  
Pam or non-stick spray  
Lawry's Seasoned Salt

Tarragon to taste  
Soy sauce  
½ cup orange juice  
1 tablespoon butter

Preheat oven to 350°.

Place cut-up chicken in a shallow pan, which you have previously sprayed with Pam. Sprinkle chicken with seasonings and soy sauce. Pour orange juice over all, and dot with butter. Spoon juices over chicken, basting a couple of times during baking.

Bake for one hour at 350°.

**Yield: 4 servings**

Lina Wharton (Mrs. William)

### DIET CHICKEN ON THE GRILL

**½ chicken breast per person,  
(skinned)**

**Garlic powder**

**Seasoned salt, oregano, basil  
and other fresh herbs**

**Apple cider vinegar**

**Cooked wild rice**

Sprinkle chicken with desired amount of spices and vinegar. Let marinate for 1 hour or more.

Light coals or turn on grill. Roast chicken for 10 to 15 minutes per side.

Serve with wild rice and sauce from marinade.

**Yield: As desired**

**Carolyn Coleman (Mrs. John)**

### TURKEY AND WILD RICE CASSEROLE

**1 cup wild rice**

**1 pound mushrooms, sliced**

**1 medium onion, chopped**

**6 tablespoons butter, divided**

**2 teaspoons salt**

**½ teaspoon freshly ground  
pepper**

**3 cups cooked turkey, diced**

**½ cup blanched, sliced  
almonds**

**3 cups turkey broth**

**1½ cups heavy cream**

**3 tablespoons Parmesan  
cheese**

Wash rice thoroughly, and cover with boiling water; let soak 1 hour; drain well. Sauté mushrooms and onion in 4 tablespoons of the butter for 10 minutes. In greased casserole, combine rice, sautéed vegetables, salt, pepper, turkey and almonds. Add broth and cream, and mix lightly. Cover and bake in 350° oven for 1½ hours. Remove cover; sprinkle with cheese, and dot with remaining butter. Turn oven up to 450° and bake another 5 minutes.

**Yield: 4-6 servings**

**Ann S. Bowles (Mrs. Robert W.)**

## TURKEY-SAUSAGE CASSEROLE

1 pound smoked sausage link  
 ¼ pound butter or margarine  
 ¾ pound mushrooms, sliced  
 4 tablespoons flour  
 ½ cup half and half cream  
 1 ½ cups chicken or turkey  
 broth  
 1 cup shredded sharp Cheddar  
 cheese (4 ounces)

1 teaspoon prepared mustard  
 Freshly ground pepper to  
 taste  
 3-4 cups cooked turkey or  
 chicken (about four half  
 breasts) cut into bite-size  
 pieces

Slice sausage into ½-inch slices. Brown in a skillet until they are almost black. (Sausage can be browned in oven using a jelly roll pan.) Drain, and set aside.

In a large saucepan, melt butter or margarine. Sauté mushrooms, stirring occasionally, until most of liquid has evaporated. Sprinkle in flour, and cook on low heat, stirring constantly, for 1 minute. Stir in half and half and broth, stirring (or whisking) constantly over moderate heat until mixture comes to a boil. Cook 1 minute; remove from heat and stir in cheese, mustard, pepper, turkey and sausage. Pour into greased 2-quart casserole.

Bake uncovered at 350° for 20 minutes or until bubbly.

*May be refrigerated, covered, for 2 days. May be frozen for 1 month.*

**Yield: 10 servings**

Miffie Hollyday Uhlfelder (Mrs. Dan)



Rollins College — Left to Right: the Annie Russell Theatre and the Knowles Chapel.

### ★ CREAMED TURKEY AND MUSHROOMS

4 frozen turkey breasts (10 pounds) or chicken fryers  
1 bunch celery, thinly sliced  
6 medium-size onions, thinly sliced  
1 pound mushrooms, sliced  
4 tablespoons butter  
9 cups chicken broth (use broth from cooked fowl)

3 cups milk  
2 cups flour  
8 (10¾-ounce) cans cream of mushroom soup  
1 cup dry sherry  
1 cup chopped fresh parsley  
Salt and pepper to taste  
Cooked rice, toast points or pastry shells

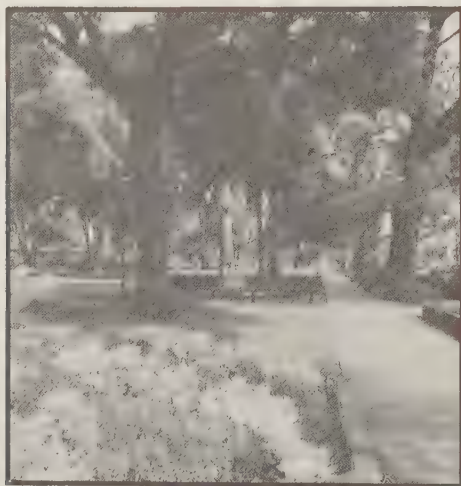
Cook turkey or chicken breasts in a 2 or 3-quart boiler pot. Save broth. Cube meat.

In a large pot or Dutch oven, cook celery, onions and mushrooms in butter until tender. Do not brown.

Add broth to onion mixture, and bring to a boil. Mix milk and flour; add to broth gradually, stirring constantly until thickened. Lower heat. Stir in mushroom soup, sherry and parsley. Heat until hot. Season to taste with salt and pepper. Add cubed turkey or chicken, and mix well. Serve on rice, toasted points or in pastry shells.

**Yield: 50 servings**

Marian Hollyday (Mrs. John)



*Central Park today.*

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# SEAFOOD

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## GREEN PEPPERS WITH CRABMEAT

<b>6 green peppers</b>	<b>1 teaspoon lemon juice</b>
<b>1 cup light cream</b>	<b>1 teaspoon salt</b>
<b>4 tablespoons butter</b>	<b>2 cups cooked crabmeat</b>
<b>¼ teaspoon ground nutmeg</b>	<b>1 cup cooked rice</b>
<b>2 tablespoons cornstarch</b>	<b>Paprika</b>
<b>¼ cup dry white wine</b>	

Preheat oven to 350°.

Cut tops off peppers and remove seeds. Parboil peppers for 5 minutes. Drain. Scald cream; add butter and nutmeg. Mix cornstarch, wine, lemon juice and salt. Add to cream. Cook until thickened, stirring constantly. Combine with crabmeat and rice. Spoon into peppers. Sprinkle with paprika.

Bake in a greased 9x9-inch baking dish in a moderate oven (350°) for 20 minutes.

*Can be prepared ahead of time and baked just before serving time.*

**Yield: 6 servings**

Marianna Reeves (Mrs. Brown)

## CRAB IMPERIAL

<b>½ teaspoon Dijon mustard</b>	<b>4 tablespoons mayonnaise</b>
<b>1 teaspoon salt</b>	<b>1 pound back-fin crabmeat</b>
<b>Touch of pepper</b>	<b>Paprika</b>
<b>¼ cup minced green pepper</b>	<b>Parsley</b>

Mix first 5 ingredients. Lightly toss crabmeat with mixture. Put into buttered ramekins or individual serving dishes and sprinkle with paprika and parsley. Bake at 350° for 15 minutes.

**Yield: 4 servings**

Letty Hurst (Mrs. John)

### MARYLAND CRAB IMPERIAL

4 tablespoons butter  
2 tablespoons flour  
1 teaspoon salt  
 $\frac{1}{8}$  teaspoon pepper  
1 teaspoon dry mustard  
1 cup milk

$\frac{1}{2}$  small green pepper, minced  
1 teaspoon Worcestershire  
sauce  
1 pound backfin crab meat  
 $\frac{1}{2}$  cup buttered bread crumbs

Preheat oven to 450°.

Use first six ingredients to make white sauce. Add the green pepper, Worcestershire sauce and crabmeat to the white sauce, and pour into greased 6x9-inch casserole. Cover with bread crumbs, and bake about 20 minutes, until brown.

**Yield: 4 servings**

### CRAB QUICHE

1 deep dish pie crust shell  
or 2 regular pie crust shells  
1 cup (4-ounces) shredded  
Swiss cheese  
 $\frac{1}{2}$  cup grated Parmesan  
cheese  
3 tablespoons flour  
1  $\frac{1}{2}$  cups milk  
5 eggs

$\frac{1}{4}$  teaspoon salt  
 $\frac{1}{8}$  teaspoon pepper  
 $\frac{1}{8}$  teaspoon nutmeg  
1 (5 $\frac{1}{2}$ -ounce) can crabmeat,  
drained and flaked  
1 (10-ounce) package frozen  
chopped spinach, thawed  
and drained

Preheat oven to 400°.

Bake the pie shell(s) for 10 minutes.

Toss cheeses and flour together. Combine milk, eggs, salt, pepper and nutmeg. Add crab, cheese mixture and spinach to milk mixture. Pour into deep dish pie pan or divide for 2 regular pie crusts.

Bake in 350° oven. The deep pie is baked approximately 50 minutes while two regular 9-inch pies are baked approximately 40 minutes.

*Tip: Put a piece of aluminum foil over pastry and hold it down with small stones to keep pastry flat.*

**Yield: 6-8 servings**

Elsie Tysseland (Mrs. Sverre)



## SLIM MUSHROOM-CRAB QUICHE

4 cups fresh mushrooms, thinly sliced	1 dash of hot sauce
½ cup thinly sliced onion	1 teaspoon basil
½ teaspoon diet margarine	2 teaspoons parsley
3 eggs, beaten	1½ cups skim milk
3 ounces Swiss cheese, grated	Salt and pepper to taste
fine (¾ cup)	Phyllo leaves (30 calories each)
4 ounces canned crabmeat, flaked	

Preheat oven to 350°.

Sauté mushrooms and onion in diet margarine for 5 minutes. Set aside. In a bowl, mix remaining ingredients (except phyllo leaves) for filling.

Prepare a 9x9-inch casserole as follows: Spray with Pam or coat with 1 teaspoon diet margarine. Line bottom of dish with one or two phyllo leaves. Place sautéed mushroom mixture on bottom layer of dough. Pour in the filling mixture, and top with another phyllo leaf of dough. Brush with diet margarine. Place last phyllo leaf on top of that one, and crimp around like pie crust.

Bake in preheated oven for 35 minutes. Check to see that center of casserole is firm and fully cooked before removing from oven.

*Preparation time is 45 minutes, including baking. Can be prepared day before, but cover with clear plastic wrap.*

*Medium Cheddar cheese can be substituted for Swiss cheese, and sliced tomatoes can be added.*

*NOTE: This is a slim cuisine dish that can be served cool on a lettuce leaf per serving and garnished with ½ teaspoon plain yogurt or served hot with steamed vegetables.*

**Yield: 6 servings**

Laurel Saint John

### DEVILED CRABS

<b>1 pound cooked crabmeat</b>	<b>1 dash Tabasco or sprinkle of cayenne pepper</b>
<b>2 hard-boiled eggs</b>	<b>1 teaspoon Worcestershire sauce</b>
<b>3 tablespoons vinegar</b>	<b>8 crab shells</b>
<b>2 teaspoons prepared mustard</b>	<b>1 clove garlic, cut</b>
<b>1 medium-sized onion, chopped</b>	<b>Cracker crumbs</b>
<b>½ medium-sized green pepper, seeded and chopped</b>	<b>Butter</b>
<b>2 sprigs parsley</b>	
<b>2 small stalks celery, chopped</b>	

Thoroughly pick crabmeat for small shells. Mash yolk of eggs with vinegar and mustard; chop whites very fine. Chop all vegetables very fine. Add spices and previous ingredients to crabmeat, and mix lightly with fork. Rub shells with garlic, then fill with crabmeat mixture. Sprinkle crumbs over meat, and brush with butter.

Bake at 350° for 45 minutes.

*Can be prepared a day ahead of time.*

**Yield: 8 servings**

Frances Riley

### ★ CRABMEAT AND SHRIMP CASSEROLE

<b>8 (6-ounce) packages frozen king crabmeat (may use 6½-ounce cans)</b>	<b>5 cups mayonnaise</b>
<b>4 pounds shrimp, cooked</b>	<b>Dash (½ teaspoon) Tabasco sauce</b>
<b>2 onions, chopped</b>	<b>2 cups bread crumbs</b>
<b>4 cups chopped celery</b>	<b>¾ cups butter, melted</b>

Combine crabmeat, shrimp, onions, celery, mayonnaise and Tabasco. Place in two 9x13-inch casserole dishes. Sprinkle 1 cup of bread crumbs on each casserole, and drizzle with melted butter.

Bake uncovered at 350° for 40 to 45 minutes or until mayonnaise is dissolved.

*Can be made ahead the same day.*

**Yield: 26 servings**

Katrina C. Wilson  
(Wife of the Reverend H. David Wilson,  
Rector of All Saints Church)

## LOBSTER PIE

2 lobsters	Salt
Salt	Pepper
Pepper	1 egg yolk
Nutmeg	2 tablespoons butter
2 (9-inch) pie crusts	2 hard-cooked eggs, sliced
½ cup bread crumbs	1 cup White Sauce (see recipe on page 30)
1 teaspoon parsley	½ cup white wine
1 anchovy, mashed	1 tablespoon lemon juice
1 teaspoon grated lemon peel	
Mace	

Preheat oven to 350°.

Boil lobsters. Cool; remove meat. (Cooked lobster can be purchased at a seafood market.) Season with salt and pepper and nutmeg. Put in bottom crust of a 9-inch pie pan. Mix bread crumbs, seasonings, egg yolk and butter and put on top of lobster. Add hard-cooked eggs, white sauce, wine and lemon juice. Cover with remaining pie crust, and bake until crust is browned.

*Preparation time is about an hour. Can be done ahead of time and reheated. Freeze for a short time only.*

**Yield: 6 servings**

Cecelia Storjohan

## COQUILLE SAINT JAMES

¼ pound butter	1 pound sliced mushrooms
2 pounds diced scallops	Salt and pepper to taste
½ cup dry sherry wine	2 cups Cream Sauce (see recipe on page 222)
½ cup finely chopped green onions	¾ cup grated Swiss cheese

In a frying pan, melt butter. Add scallops and cook until browned. Add wine, and bring to a boil. Add green onions, mushrooms, salt and pepper. Add cream sauce slowly, stirring constantly. Add grated cheese. Let simmer 15 to 20 minutes.

*Serve in shells if they are available.*

**Yield: 4-6 servings**

Kathleen Marnock

### BAKED SEAFOOD SALAD

- |   |   |
|---|---|
| 4 eggs, hard cooked                     | 1 teaspoon Worcestershire sauce                                   |
| 2 cups diced celery                     | 1 cup condensed cream of mushroom soup                            |
| 1 green pepper, seeded and diced        | 1 cup medium white sauce (see recipe on page 246 for Cream Sauce) |
| 1 cup diced onion                       | Salt and pepper to taste  |
| 1 pound white lump crabmeat             | 1½ cups buttered bread crumbs                                     |
| 1½ pounds fresh boiled shrimp           |   |
| 2 (5-ounce) cans sliced water chestnuts |   |
| 1 cup sliced mushrooms, drained         |   |

Cool hard-cooked eggs; chop. Dice celery, green pepper and onion. Remove any shell from crabmeat. Shell and devein boiled shrimp. Mix together all ingredients, except the bread crumbs. Toss gently, and spoon into a 9x13x2-inch casserole which has been sprayed with Pam. Cover casserole with foil, and bake in 350° oven for 30 minutes. Remove from oven, and remove foil cover. Sprinkle buttered bread crumbs over top of casserole, and return to oven. Bake 25 minutes longer until bubbly and slightly brown.

**Yield:** 8 servings

Carlotta Thayer (Mrs. Stuart)  
First Woman Vestry member

### WILD RICE SEAFOOD CASSEROLE

- |                                       |                                  |
|---------------------------------------|----------------------------------|
| 1½ cups wild rice, cooked             | 1 teaspoon curry powder          |
| 1 green pepper, diced                 | 1 teaspoon Worcestershire sauce  |
| 1 cup celery, diced                   | 1½ cups mayonnaise               |
| 1 Bermuda onion, diced                | Salt and pepper to taste         |
| 1 pound mushrooms, sliced and sautéed | Buttered bread crumbs (optional) |
| 1 pound lobster meat, cooked          |                                  |
| ½ pound lump crabmeat, cooked         |                                  |

Toss all ingredients (except bread crumbs) lightly in a buttered 9x13-inch casserole. Top with buttered crumbs if desired. Bake 45 minutes in a 350° oven.

**Yield:** 6-8 servings

Ann Bowles (Mrs. Robert W.)

## HIT-OR-MISS CASSEROLE

- |  |   |
|--|---|
| 1 box (7½-ounce) Tricolor Tortellini, cooked             | 2 tablespoons Worcestershire sauce  |
| 3 skinny zucchini, thinly sliced                         | ½ cup Country Garden Dip or equivalent (found in produce department; has consistency of mayonnaise) |
| 4 skinny carrots, peeled and thinly sliced               | 2 to 3 teaspoons Grey Poupon Dijon mustard (or 1 to 2 teaspoons dry mustard)                        |
| ½ to ¾ pound mushrooms, stems removed, thinly sliced     | 1 to 2 teaspoons dill weed  |
| 1 medium sweet onion, chopped                            | 1 to 2 teaspoons Nature's Seasonings  |
| 2 dozen large shrimp, cooked                             | 2 to 3 teaspoons frozen or dried chives   |
| 2 cups shredded crabmeat (can use defrosted crab sticks) | Fresh ground pepper   |
| 1 cup mayonnaise   | 4 ounces Kraft shredded mild Cheddar cheese   |
| ½ cup sherry   |   |

Combine first 7 ingredients and set aside. Combine remaining ingredients, except cheese, and toss with first mixture. Fill buttered 9x13-inch casserole, and top with grated cheese. Bake, uncovered, in 350° oven for 35 to 40 minutes.

*Wonderful for "Pot Luck" suppers.*

*This recipe was originally assembled very quickly with nothing actually measured — thus the name — HIT-OR-MISS — adjustments may be needed according to individual tastes.*

**Yield: 6-8 servings**

Ann Bowles (Mrs. Robert W.)

### SEAFOOD CASSEROLE

1 pound shrimp, cooked and cleaned	¼ cup dry white wine
1 pound lobster meat, cooked, cut in bite-size pieces	Seasoned salt
½ pound crabmeat, cooked and flaked	Paprika
Cream Sauce (see recipe below)	Chopped chives
	Minced parsley
	½ pound mushrooms, lightly sautéed
	Parmesan cheese

#### Cream Sauce:

¼ pound butter	3 cups milk, warmed
½ cup flour	1 cup cream or half and half

Prepare seafood. To make Cream Sauce, melt butter over low heat in 2-quart saucepan. Add flour and blend. Stir in milk and cream. Cook until thick and smooth.

Add wine to Cream Sauce and season to taste with salt, paprika, chives and parsley.

Place prepared seafood in buttered 2-quart casserole, and mix gently. Add drained mushrooms. Pour Cream Sauce over. Sprinkle Parmesan cheese on top.

Bake 20 minutes at 350°.

**Yield: 6-8 servings**

Marian Hollyday (Mrs. John)

### SCAMPI (SHRIMP) SAUCE

3 shallots	1/2 pint fresh lemon juice
1 clove garlic	1/2 pint sherry
1 ounce Worcestershire sauce	1 pound butter
1 1/2 cup American mustard-yellow	

Grind the shallots and the garlic, add Worcestershire sauce, lemon juice and sherry. Mix the cup of mustard with the butter and add this to the first mixture. Boil for five minutes, with constant stirring. Stores indefinitely in refridg.



## SOUTH LOUISIANA CREOLE BOILED SHRIMP

1 gallon water	2 cups cider vinegar
2 tablespoons coarse salt	1 lemon, cut in half
2 tablespoons ground red pepper	5 pounds raw shrimp in shell (completely thawed)
6 bay leaves	1 tablespoon Zatarain's Concentrated Instant Crab and Shrimp Boil (or equivalent)
2 medium onions, cut in halves	
1 head of garlic (6 to 8 cloves cut in half)	

Put water in large pot (8 to 12-quart size) with tight fitting lid. Add salt, ground red pepper, bay leaves, onions, garlic, vinegar and lemon. Bring to a boil, covered, and cook until onions are tender. When above ingredients are cooked, add the 5 pounds shrimp and the Zatarain's Shrimp Boil. Bring shrimp to boil on medium heat. As soon as shrimp come to a good boil, take off heat and let set for 1 minute. DO NOT let set any longer. Drain immediately, and cool with tap water. As soon as you can handle shrimp, peel and devein. Pack in suitable containers and refrigerate, or freeze, depending on when you will use them.

If you plan serving shrimp in shell and for everyone to peel for himself, serve as soon as shrimp have cooled enough to handle. This is the way the Creole folks serve them when you are invited to their home for a Shrimp Boil! Suitable hot cocktail sauce is available and usually French bread toast made with garlic butter spread.

**Yield: 4-6 servings**

Lee Hazen

## SHRIMP à la PETITE MARMITE

12 large shrimp	<del>Dijon Sauce (purchased in gourmet section)</del>
Finest olive oil	
Bread crumbs	

Split and devein shrimp carefully, leaving tails. Arrange on cookie sheet, both sides laid flat and still connected to tail. Brush generously with finest olive oil, sprinkle with bread crumbs and broil 5 minutes.

Generously brush on ~~Dijon Sauce~~.

**Yield: 2 servings**

Letty Hurst (Mrs. John)

*Scampi  
Sauce*  
←

### SHRIMP CREOLE

**2 medium onions, chopped**  
**1 medium green pepper,**  
**seeded and chopped**  
**1½ cups chopped celery**  
**4 tablespoons bacon**  
**drippings**

**2 (28-ounce) cans tomatoes**  
**1 (6-ounce) can tomato paste**  
**Salt and pepper to taste**  
**1 teaspoon sugar**  
**4 cups cooked shrimp**  
**(not overcooked)**

Fry chopped onions, green pepper and celery in bacon drippings 15 to 20 minutes. Add tomatoes, tomato paste, salt, pepper and sugar. Let this mixture simmer slowly for 30 to 45 minutes to a thick consistency. Add cooked shrimp fifteen minutes before serving.

Serve on rice.

**Yield: 8-10 servings**

Marjory MacLean (Mrs. Fred D., Jr.)

### NEW ORLEANS SHRIMP A LA CREOLE

**4 tablespoons bacon drippings**  
**3 medium onions, chopped (at**  
**least 1 cup)**  
**3 tablespoons diced green**  
**pepper**  
**3 ribs celery, chopped**  
**1 garlic bud, minced (garlic**  
**salt, to taste, may be**  
**substituted)**  
**½ (10-ounce) package frozen**  
**okra, cut in rounds**  
**1 (28-ounce) can tomatoes**

**2 bay leaves**  
**3 whole cloves**  
**½ teaspoon thyme leaves**  
**1 small bunch parsley, minced**  
**fine (½ cup)**  
**Dash red pepper**  
**Salt to taste**  
**Few drops Tabasco sauce**  
**1 pound shrimp, shelled and**  
**deveined**  
**Rice**

In a large frying pan, heat bacon drippings. Brown onions, green pepper, celery, garlic and okra. Add tomatoes, bay leaves, whole cloves, thyme leaves, parsley, red pepper, salt and Tabasco sauce. Boil 15 minutes. (Thicken sauce if necessary with 1 tablespoon flour or cornstarch in ½ cup water.) Add shrimp, and cook for 15 minutes.

Serve over cooked rice.

**Yield: 6-8 servings**

Milly Marnock (Mrs. Edward)

**NEW ORLEANS SHRIMP CREOLE**

- |  |   |
|--|---|
| 4 to 6 tablespoons olive oil, divided                    | 1 (6-ounce) can tomato sauce  |
| 1 medium size stalk of celery, chopped, including tops   | 1 cup cold water  |
| 2 sprigs parsley or ½ teaspoon dehydrated parsley flakes | Olive oil, as needed  |
| 4 medium green onions with tops, chopped                 | Plain flour   |
| 1 medium green pepper, chopped                           | 3 pounds raw shrimp, cleaned  |
| 2 medium regular onions, chopped                         | 1 bay leaf  |
| 1 clove garlic, chopped                                  | 1½ tablespoons Colonel Lee's Private Stock Louisiana Creole Seasoned Salt |
| 1 (28-ounce) can whole tomatoes with liquid              | ¼ teaspoon cayenne pepper   |
|  | 1 tablespoon Accent   |
|  | Cooked rice   |

Place 1 or 2 tablespoons olive oil in a heavy 3 or 4-quart pan or Dutch oven. Add celery, parsley, green onions, green pepper, regular onions and garlic. Sauté over low heat until smooth and soft. Add tomatoes, tomato sauce and water. Set aside on warm heat. In iron skillet or equivalent, cover bottom with olive oil and heat on medium. In brown bag, place 2 tablespoons flour and 1½ pounds raw shrimp. Shake bag until shrimp have thin coating of flour. Place shrimp in skillet, and cook with lid on until shrimp are slightly pink. Remove shrimp and any remaining olive oil in skillet. Repeat procedure until all shrimp are cooked pink. Add bay leaf, Louisiana Creole Seasoned Salt, cayenne and Accent to taste. Cook approximately 10 minutes on low heat until shrimp are tender but not soft. Serve on top of dry cooked rice with a small patty of butter.

**Yield: 6-8 servings**

Lee Hazen

### QUICK SHRIMP MOUSSE

2 (6½-ounce) cans small  
deveined shrimp (or 5  
fresh shrimp per serving,  
cooked and cleaned)  
12 ounces cream cheese

1 teaspoon curry powder  
2 (10½-ounce) cans consommé,  
divided  
3 or 4 sprigs fresh parsley

Oil lightly or spray 8-12 custard cups or small teacups with non-stick spray.

Divide the shrimp between the cups evenly, and place them in the bottom of each cup. Reserve one shrimp per cup for last-minute decoration.

Combine cream cheese broken into chunks, the curry powder and 1½ cans consommé (undiluted). Reserve ½ can consommé at room temperature. In a blender or food processor, blend cream cheese, curry powder and consommé to liquid consistency. Pour into cups over shrimp, and chill until firm.

When firm (after 3 or 4 hours), carefully spoon the remaining consommé over the top of each cup until it is barely covered. Chill again until consommé has set — overnight if there is time, although 2 to 3 hours should be enough.

Before serving, decorate the top of each cup with a small piece of parsley and one shrimp. Serve cold, with a teaspoon.

*This is an incredibly easy recipe and usually elicits praise. It is also versatile, as one can use more or less curry powder, to taste, and any size shrimp, fresh or canned. Be sure, however, that the shrimp has been cooked.*

**Yield: 8-12 servings**

Marjorie Cellar (Mrs. Frederic)

## SAN FRANCISCO SCAMPI

<b>12 extra large shrimp</b>	<b>1 tablespoon minced shallots</b>
<b>1 cup milk</b>	<b>½ teaspoon minced garlic</b>
<b>3 tablespoons flour</b>	<b>2 teaspoons lemon juice</b>
<b>Salt and pepper to taste</b>	<b>½ cup butter at room</b>
<b>Oil to fill skillet 1 inch deep</b>	<b>temperature</b>
<b>2 cups dry white wine</b>	<b>¼ cup chopped fresh parsley</b>

Clean shrimp, and make a long cut down the back to butterfly. Cover with milk, and let soak for 15 minutes. Drain on a paper towel. Lightly dust with 3 tablespoons flour, salt and pepper. Fry shrimp for 2 minutes. Drain on paper towels and keep warm.

Combine the wine, shallots and garlic. Bring to a boil in a large pan. Reduce to 1 cup. Add the shrimp to pot, and boil for 1 minute. Take off heat.

Add lemon juice and butter. Stir until blended. Sprinkle with parsley.

**Yield: 6 servings**

Linda Schwaderer (Mrs. Owen)

## CAROL'S MARINATED SHRIMP

<b>2½ pounds shrimp, cleaned</b>	<b>3½ teaspoons salt</b>
<b>and shelled</b>	<b>2 cups sliced onions</b>
<b>½ cup celery tops</b>	<b>7 or 8 bay leaves</b>
<b>¼ cup mixed pickling spices</b>	

### **Pickling marinade:**

<b>1¼ cups salad oil</b>	<b>1½ teaspoons salt</b>
<b>¾ cup white vinegar</b>	<b>Dash of Tabasco</b>
<b>2½ teaspoons celery seed</b>	

Cover shrimp with boiling water; add celery tops, pickling spices and salt. Cover and simmer 5 minutes. Drain. Cool with cold water.

Alternate shrimp and onions in shallow glass or stainless dish. Add bay leaves. Combine ingredients for pickling marinade and pour over shrimp and onions. Let stand for 24 hours.

Will keep at least one week in refrigerator, covered.

**Yield: 4-6 servings**

### SHRIMP SUPREME

*Good for company buffet.*

<b>2 pounds fresh shrimp, shelled and cleaned</b>	<b>1/8 teaspoon pepper</b>
<b>1 tablespoon lemon juice</b>	<b>1/8 teaspoon mace</b>
<b>3 tablespoons salad oil</b>	<b>1 (10<sup>3</sup>/<sub>4</sub>-ounce) can condensed tomato soup</b>
<b>3/4 cup raw rice</b>	<b>1 cup heavy cream</b>
<b>1/4 cup minced green pepper</b>	<b>1/2 cup sherry</b>
<b>1/4 cup minced onion</b>	<b>Dash cayenne pepper</b>
<b>2 tablespoons butter or margarine</b>	<b>1/2 cup slivered almonds, divided</b>
<b>1 teaspoon salt</b>	<b>Dash paprika</b>

Cook shrimp in boiling salted water for 5 minutes. Drain, and place in 2-quart casserole. Sprinkle with lemon juice and oil. Cook rice according to package directions, and add to shrimp. Chill mixture.

Heat oven to 350° about 70 minutes before serving.

Sauté green pepper and onion in butter or margarine. Add all other ingredients except 1/4 cup almonds and paprika. Stir into rice-shrimp mixture. Top with 1/4 cup almonds and paprika. Bake until bubbly.

**Yield: 8-10 servings**

Mary Ann Williams

### SHRIMP RAREBIT

<b>2 tablespoons butter</b>	<b>1/2 teaspoon Worcestershire sauce</b>
<b>4 teaspoons flour</b>	<b>2 tablespoons chili sauce</b>
<b>1/4 teaspoon paprika</b>	<b>1 pound (or more) cooked, cleaned shrimp</b>
<b>1/4 teaspoon dry mustard</b>	<b>Toast, rice or pastry shells</b>
<b>1 1/2 cups milk</b>	
<b>2 cups grated American cheese</b>	

Melt butter in saucepan. Stir in flour, paprika, mustard and pepper. Add milk and cheese slowly, stirring constantly. Cook until cheese melts and sauce thickens. Add Worcestershire sauce and chili sauce. Add shrimp to cheese mixture, and cook over low heat for five minutes.

Serve on toast, rice or pastry shells.

**Yield: 2-4 servings**



## SHRIMP MOLD

1 (8-ounce) package cream  
cheese  
1 cup mayonnaise  
 $\frac{1}{4}$  cup chopped onions  
3 ribs celery, chopped  
1 (8 or 12-ounce) can shrimp  
(or crab)  
1 (6½-ounce) can minced  
clams, drained (reserve  
juice)

Juice of 1 lemon  
1 package unflavored gelatin  
Worcestershire, Tabasco,  
garlic salt, pepper and  
lemon juice, to taste

Soften cream cheese and add mayonnaise, onions, celery, shrimp (or crab) and minced clams. Mix reserved clam juice and juice of 1 lemon. Add gelatin to soften, then add to mixture. Add seasonings to taste. Pour into a large (4-5 cup) greased mold. Refrigerate overnight. Unmold, decorate and serve.

*If using a fish mold, decorate with olive for eye, pimienta for fins and arrange lemon slices and parsley to surround fish.*

**Yield: 6-8 servings**

Sheran Howle (Mrs. Lynn)

## MARNIE'S SHRIMP PIE

2 eggs, beaten  
1 cup milk  
1 pound shrimp (peeled and  
cooked)  
3 slices white bread (torn into  
pieces)

Salt and pepper to taste  
1 (8-ounce) can cream corn  
 $\frac{1}{4}$  cup finely chopped celery  
 $\frac{1}{3}$  stick butter or  
margarine

Mix all ingredients together, and put in buttered casserole dish. Bake at 350° until set, approximately 30 minutes.

**Yield: 6 servings**

Marjory MacLean (Mrs. Fred D., Jr.)

### ARTICHOKE-SHRIMP CASSEROLE

- |  |  |
|--|--|
| 1 (16-ounce) can artichoke hearts (or 1 package frozen artichokes, cooked according to package directions) | 1½ cups Cream Sauce (see recipe on page 222) |
| ¾ pound medium-sized cooked shrimp (if fresh shrimp, use 1 pound, allowing ¼ pound for shrinkage)          | 1 tablespoon Worcestershire sauce            |
| ¼ pound fresh or canned mushrooms  | Salt and pepper to taste                     |
| 2 tablespoons butter or margarine  | ¼ cup good dry sherry wine                   |
|  | ¼ cup grated Parmesan cheese                 |
|  | Dash of paprika                              |
|  | Chopped parsley                              |

Drain can of whole artichokes, and arrange in buttered 9x9-inch baking dish. Spread the cooked shrimp over artichokes.

Sauté sliced mushrooms in butter for 6 minutes, and add them to baking dish. Make a cream sauce, and add Worcestershire sauce, salt, pepper and sherry to it. Pour over contents of the baking dish.

Sprinkle the top with Parmesan cheese; dust with paprika; and bake for 20 minutes in 375° oven. Cover dish with chopped parsley just before serving.

*This recipe came from the files of Mrs. Viola Reardy, housekeeper of Adlai Stevenson when he was U.S. Ambassador to the United Nations. She served it to President Kennedy and U.N. Secretary General U Thant in January 1962 at a private luncheon meeting.*

**Yield: 4 servings**

Mary C. Tomlinson (Mrs. H.R.)

## HAWAIIAN CURRY

1 small coconut	½ teaspoon granulated sugar
1 cup boiling water or	½ teaspoon ground ginger
1 cup canned coconut milk	2 cups milk (or 1 cup milk and
½ cup minced onion	1 cup water)
3 tablespoons butter	3 cups cooked, deveined
3 tablespoons flour	shrimp
1 tablespoon curry powder	6 cups hot cooked rice
1 teaspoon salt	

Drain milk from coconut by puncturing 2 holes in the shell. Reserve milk. Then break coconut into pieces, pare skin off and grate the coconut meat. Pour boiling water over the grated coconut, and let stand until cool. Drain and press out the juice (which will be added to the curry sauce), OR add 1 cup canned coconut milk (store what's left in refrigerator or freezer).

Cook the onion in butter in a Dutch oven (or other heavy aluminum utensil) over low heat. Stir until onion is soft and tender. Add the flour, curry powder, salt, sugar and ginger, blending well. Add the milk and juice from coconut (or coconut milk). Stir until mixture is smooth and thickened.

Add the shrimp and serve with rice and condiments (see below). If made in the morning or the day before (or earlier and frozen), the sauce flavor will be improved from "blending."

*Variations: Can substitute chicken, duck, turkey, crab, lobster, veal or lamb, cut up after cooking.*

*Note: NEVER add fish until an hour or two before serving. Chicken, turkey, lamb, duck or veal can be safely added earlier, but NEVER SEAFOOD.*

**Condiments:**

1 package frozen grated coconut (or 1 coconut, hand-grated)	Finely chopped peanuts
Major Grey's Chutney (mango-based)	Chopped whites of 3 eggs
Finely chopped bacon	Chopped yolks of 3 eggs
	Mashed banana and/or Indian relish (optional)

All condiments can be prepared and frozen (except eggs) for several days ahead of dinner. Store leftover condiments in refrigerator for use within a week.

**Yield: 6 servings**

Marion W. McDonald

### CURRIED SHRIMP

**Two pounds shrimp, shelled,  
deveined, cooked**

**Sauce:**

**1 onion, sliced  
1 tart apple, diced  
3 tablespoons butter  
¼ cup raisins  
1½ cups shrimp stock  
2 teaspoons or more curry  
powder**

**3½ tablespoons flour  
1 cup half and half cream  
Salt and pepper  
Cooked rice**

**Accompaniments: Chutney,  
coconut, bacon bits, green  
pepper**

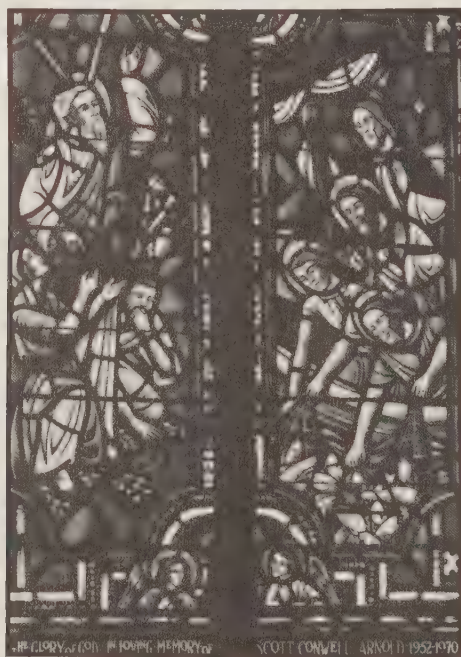
Save 1½ cups of stock from shrimp.

Sauté onion and apple in butter. Add raisins and shrimp stock. Mix curry and flour. Add half and half to blend. Add to first mixture. Stir over low heat until thick and smooth. Add salt and pepper to taste. Add shrimp.

Serve with cooked hot rice and accompaniments of chutney, coconut, crisp bacon bits and tiny pieces of green pepper.

**Yield: 6-8 servings**

**Marian Hollyday (Mrs. John)**



## SHRIMP COCONUT

**Batter:**

<b>1 cup milk</b>	<b>1 teaspoon salt</b>
<b>2 eggs</b>	<b>¼ teaspoon pepper</b>
<b>2 cups flour</b>	

<b>2 pounds large shrimp</b>	<b>2 pints corn oil, for frying</b>
<b>1 pound coconut flakes</b>	

**Sauce:**

<b>12 ounces orange marmalade</b>	<b>½ cup sherry</b>
<b>3 tablespoons horseradish</b>	<b>2 to 3 drops Tabasco</b>

Combine the milk, eggs, flour, salt and pepper to make batter. Clean and butterfly shrimp, leaving tail intact. Pat dry on paper towels; dip in batter; then roll in coconut. Deep fry in oil until golden brown. Serve with a sauce made by mixing (blending slightly) the orange marmalade, horseradish, sherry and Tabasco.

*Serve on a bed of rice with chopped parsley and orange slices.*

*Good party recipe. Easy, but cannot be made ahead of time.*

*Variation: Cutting cod or halibut into bite-size pieces is good, but shrimp is far better.*

**Yield: 4 servings**

Dorothy Stonecliffe (Mrs. D.W.)

## HERBED HALIBUT STEAKS

<b>4 halibut steaks (about 1½ pounds of fish)</b>	<b>2 teaspoons chopped chives</b>
<b>½ cup mayonnaise</b>	<b>¼ teaspoon onion salt</b>
<b>¼ cup grated Parmesan cheese</b>	<b>¼ teaspoon dried dill weed</b>
<b>1 tablespoon chopped parsley</b>	<b>¼ teaspoon dry mustard</b>
	<b>Garnishes: Lemon wedges, parsley</b>

Place halibut in oiled 9x13-inch baking dish. Blend mayonnaise and cheese; add all other ingredients, except garnishes; spread over steak; and bake at 350° for 25 minutes, or until fish flakes with a fork. Garnish with lemon wedges and parsley.

**Yield: 4 servings**

Anne Alexander (Mrs. James A.)



### CAPTAIN BILL'S BABY SNAPPER FILETS

2 tomatoes  
12 tablespoons fresh bread  
crumbs  
Salt  
Pepper  
1½ pounds small red snapper  
filets

½ cup white port or vermouth  
¼ cup butter  
1 teaspoon lime or lemon juice  
8 tablespoons freshly grated  
Parmesan cheese  
Paprika

Peel and thinly slice 2 tomatoes. Arrange slices in 4 buttered au gratin dishes. Sprinkle each dish with 3 tablespoons fresh bread crumbs seasoned with salt and pepper. Divide 1½ pounds small red snapper filets among the dishes. In saucepan, combine white port or vermouth, butter, lime or lemon juice. Cook until butter is melted. Boil for 3 minutes. Divide among the filets, and sprinkle each dish with 2 tablespoons freshly grated Parmesan cheese and paprika to taste.

Bake in 500° oven for 10 minutes.

**Yield: 4 servings**

Marjorie Whittaker (Mrs. Homer)



*Langford Hotel Swimming Pool — 1932.*



## TROUT APPETIZER

**2 to -3 pound trout**

**Knorr Swiss Instant Fish**

**Flavor Bouillon & Seasoning**

Find a nice secluded mountain stream. Put on your chest waders; tie a size 22 Royal Coachman fly onto your size 5X leader, and work your way into a deep section of the stream. Then put the fly right on the edge of an eddy where the fish patiently wait for just such a morsel. When the fish strikes, set the hook lightly, and play the three-pound trout until you can ease him into your net. Clean it, chill it and bring it home. If a mountain stream is not available, go to the fish market for your catch.

Forge a large piece of heavy duty aluminum foil into the shape of a boat. Prepare some fish stock into a broth, simmering lightly. Place the fish and the broth into the tinfoil on top of a grill that can be covered. Have an ample supply of very hot coals. Cook until done, which would be about twenty-five minutes for a three-pound trout.

*Serve on a platter with cucumber slices circling the trout, or serve as an appetizer along with some crackers or Melba toast. When people put a cucumber slice on the cracker, then add a tender piece of the trout, they will begin to look forward to their next fishing trip to Colorado.*

**Yield: 3-4 servings**

The Reverend H. David Wilson  
Rector of All Saints Episcopal Church



*The Langford Hotel — 1986.*

### TUNA NOODLE TETRAZZINI

- |  |  |
|--|--|
| <b>¼ cup olive oil</b>                                     | <b>1 small jar pimientos</b>   |
| <b>6 small to medium onions,</b><br><b>sliced</b>          | <b>Salt to taste</b>   |
| <b>2 green peppers, seeded and</b><br><b>sliced</b>        | <b>Pepper to taste</b>   |
| <b>1 bunch celery, chopped</b>                             | <b>½ teaspoon Worcestershire</b><br><b>sauce</b>   |
| <b>1 bunch parsley, chopped</b>                            | <b>Juice of 1 lemon</b>  |
| <b>½ pound fresh mushrooms,</b><br><b>sliced</b>           | <b>1 pint sour cream</b>   |
| <b>½ teaspoon marjoram</b>                                 | <b>1 (12-ounce) package noodles</b><br><b>(or spaghetti), cooked</b><br><b>according to directions</b> |
| <b>½ teaspoon thyme</b>                                    | <b>3 (12½-ounce) cans tuna,</b><br><b>drained and broken into</b><br><b>bite-sized pieces</b>          |
| <b>½ teaspoon nutmeg, freshly</b><br><b>grated</b>         | <b>½ cup Parmesan cheese</b>   |
| <b>¼ teaspoon mace</b>                                     | <b>1 cup bread crumbs</b>  |
| <b>2 (10¾-ounce) cans cream</b><br><b>of mushroom soup</b> | <b>1 stick (8 tablespoons) butter</b><br><b>or margarine</b>   |
| <b>1 small bottle stuffed olives,</b><br><b>sliced</b>     |  |

Preheat oven to 350°.

In a large frying pan, over medium heat, heat olive oil. Sauté onions, green peppers, celery, parsley, mushrooms, marjoram and thyme. Add more oil if necessary. Combine nutmeg, mace, mushroom soup, olives, pimientos, salt, pepper, Worcestershire sauce, lemon juice and sour cream. Add to sautéed vegetables. Stir in cooked and drained noodles (or spaghetti), then bite-size pieces of tuna.

Pour into buttered 10½x15½x2½-inch casserole or baking pan.

Combine Parmesan cheese and bread crumbs, and sprinkle over casserole. Dot with butter or margarine.

Bake in 350° oven for 45 to 60 minutes until top is brown and bubbly.

*Can be made in the morning. Refrigerate until ready to cook.*

**Yield: 12-15 servings**

Marjorie H. Whittaker (Mrs. Homer)

## ★ TUNA CASSEROLE

3 gallons water	7 pounds tuna fish
3 tablespoons salt	1 pound dry bread crumbs
3 pounds egg noodles	1 cup butter or margarine, melted
Few drops of vegetable oil	1 cup grated Parmesan cheese
3 quarts cream of mushroom soup (#5 can)	Paprika (optional)
2 quarts milk	

Bring water to a boil, and add salt. Drop noodles into boiling water. Add a little oil, and cook about 12 minutes or until noodles are tender. Drain well, and rinse with cold water. Set aside.

Combine soup and milk in large bowl, and stir until smooth.

Drain tuna fish well, and break up. Add tuna to soup/milk combination, and stir lightly to mix. Add drained noodles. Divide mixture in half, and place in two 12x20x2-inch pans.

Mix dry bread crumbs, melted butter or margarine, grated Parmesan cheese and paprika to make topping. Place on tuna mixture, and bake in 350° oven for 30-45 minutes.

**Yield: 50 servings**

Fran Price (Mrs. D. David)

## ★ CREAMY TUNA SALAD

8 small boxes lemon gelatin	14 (6½-ounce) cans tuna fish, drained
12 cups hot water	
7 (8-ounce) packages cream cheese, room temperature	1 (12-ounce) jar chopped olives, drained
5½ cups mayonnaise	1 cup pickle relish, drained
8 cups shredded carrots	

Dissolve lemon gelatin in hot water. Cool. Combine softened cream cheese with mayonnaise. Stir into gelatin. Add rest of ingredients. Chill until firm.

*Serve on a bed of endive.*

**Yield: 60 servings**

Phyllis Barton (Mrs. Jack)

### CHOPSTICK TUNA

- |  |  |
|--|--|
| 1 (10¾-ounce) can condensed cream of mushroom soup | 1 cup sliced celery                        |
| ¼ cup water  | ½ cup salted cashews, toasted              |
| 1 (3-ounce) can chow mein noodles, divided         | ¼ cup chopped onion                        |
| 1 (6½-, 7- or 9¼-ounce) can tuna                   | Dash pepper                                |
|  | 1 (6½-ounce) can mandarin oranges, drained |

Preheat oven to 375°.

Mix soup with water. Add 1 cup chow mein noodles and remaining ingredients. Toss lightly. Place in ungreased 10x6x1½-inch baking dish. Sprinkle remaining noodles over top.

Bake 15 minutes or until heated.

Trim with canned mandarin orange slices.

**Yield: 4-5 servings**

Jackie Littleford

### ★ TUNA SALAD SANDWICHES FOR 90 PEOPLE

- |   |                                  |
|---|----------------------------------|
| 3 (4-pound) cans tuna (also have on hand 2 to 3 small cans) | 3 bunches celery, chopped        |
| 3 (16-ounce) cans crushed pineapple                         | 2 (16-ounce) jars salad olives   |
| 2 dozen hard-boiled eggs, chopped                           | 2 large onions, chopped          |
|   | 1 quart mayonnaise, or as needed |
|   | 1 pint mustard                   |

Put ingredients in refrigerator before assembling and chill thoroughly. Combine and toss all ingredients together. Chill after mixing until ready to serve.

*Can be served on lettuce as a salad or used as filling in toasted hamburger rolls for sandwiches.*

**Yield: 90 servings**

Phyllis Barton (Mrs. Jack)

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# GAME

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## PHEASANT À LA CRÈME

<b>2 pheasants (or Cornish hens)</b>	<b>1 medium onion, finely chopped</b>
<b>Salt and pepper</b>	<b>½ cup finely chopped celery</b>
<b>Paprika</b>	<b>½ cup pitted ripe olives, sliced</b>
<b>Flour</b>	<b>2 tablespoons chopped pimiento</b>
<b>½ cup butter</b>	<b>Hot cooked rice</b>
<b>2 cups sour cream</b>	
<b>2 tablespoons lemon juice</b>	
<b>2 (4-ounce) cans sliced mushrooms</b>	

Split birds, and sprinkle with salt, pepper and paprika. Dredge with flour, and brown in butter until golden. Place in roasting pan. Add the remaining ingredients to butter in which birds were browned. Pour over pheasants. Cover the roasting pan, and bake at 300° until tender (about 1½ hours). Sauce is good served over rice.

**Yield: 4 servings**

Claire Seymour (Mrs. Douglas)

## DOVES OR QUAIL

<b>20 birds</b>	<b>2 tablespoons flour</b>
<b>Flour, salt and pepper</b>	<b>1 cup milk</b>
<b>Crisco or bacon grease</b>	

Clean birds thoroughly, then coat with a mixture of salt, pepper and flour. On high heat, brown birds in Crisco or bacon grease on both sides. Remove birds, turn heat down, and make gravy by adding flour and milk, stirring constantly. Put birds back in pan, cover and cook for 1 to 1½ hours until tender.

*This is Mrs. Denmark's recipe whose family has owned Denmark Sporting Goods for years.*

**Yield: 4 servings**

Helen Bates (Mrs. Thomas)

## SAUTÉED DOVE

**8 doves**  
**Flour**  
**Salt and pepper**  
 **$\frac{1}{4}$  pound butter**  
**2 tablespoons oil**

**$\frac{3}{4}$  cup chicken broth**  
 **$\frac{1}{4}$  whole rosemary (or 1**  
**teaspoon dried flakes)**  
**Wild rice, cooked**

Dress doves.

Flour whole, dressed dove, and sprinkle with salt and pepper. Brown quickly in butter mixed with oil. Add the broth and rosemary. Simmer, covered, for 45 minutes. Serve with wild rice and natural juices.

**Yield: 4 servings**

**Ann Croft (Mrs. Carl)**

## WILD DUCK WITH ORANGE SAUCE

**4 to 6 ducks (1 duck per**  
**person)**  
**Salt and pepper**  
**Lemon juice**  
**2 oranges, peeled and**  
**sectioned**

**2 apples, cut in small slivers**  
**Soft butter**  
**1 cup duck broth**  
**1 to 2 tablespoons flour**  
**Water**

### **Orange Sauce:**

**1 cup sugar**  
 **$\frac{1}{2}$  cup butter**  
 **$\frac{1}{2}$  cup orange juice**  
**concentrate**

**Juice of  $\frac{1}{2}$  lemon (or more)**  
**1 can mandarin oranges or**  
**fresh orange**

**Juice and grated rind of one**  
**orange**

Rub inside and out of ducks with salt, pepper and lemon. Stuff cavities with pieces of apple and orange. Spread outside of ducks with butter. Wrap ducks together in foil, and bake at 350° for 2½ to 3 hours. To make gravy, thicken 1 cup broth from baked ducks with 1 to 2 tablespoons of flour dissolved in water.

To make Orange Sauce, bring sugar, butter and orange juice concentrate to a boil. Add other ingredients. Reheat when ready to serve.

*Serve duck with gravy and orange sauce.*

**Yield: 4-6 servings**

**Claire Seymour (Mrs. Douglas)**



## GAME HENS WITH WHITE AND WILD RICE STUFFING

1 package white and wild rice mix	½ cup butter or margarine, melted
3 Cornish game hens (large)	1 jar orange marmalade
1 teaspoon salt	

Prepare rice according to package. Sprinkle cavities of hens with salt. Stuff with rice mixture. Melt butter and marmalade, and baste hens. Cook hens in a 350° oven, uncovered for 1 to 1½ hours, or until tender. Baste every 20 to 30 minutes with marmalade mixture.

**Yield: 6 servings**

Ann Fratt (Mrs. C. Frederick)

## A PERFECT ENGLISH GOOSE EVERY TIME

1 (8 to 10 pound) fresh or completely thawed goose	2 apples cut into eighths Boiling water
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Preheat oven to 325°.

Wash and dry goose. Place breast side down in roasting pan. Place one apple in the pan. Add the water so there is an inch of water around the goose. Place in the oven for 1½ hours. Remove from oven; discard the water. Turn goose with breast up. Repeat the process with an apple cut up and water. Place in oven for 1 hour. Using a meat thermometer, check that the internal temperature is 185°. Goose should be crisp and brown. Return to oven for another 30 minutes if necessary.

**Yield: 8 servings**

Elsie Tysseland (Mrs. Sverre)

### ELK OR VENISON

**3 pounds elk meat, cut in  
1-inch pieces**

**Lemon juice**

**Cooking oil**

**1 large onion, sliced**

**1 large green pepper, cut in  
1-inch pieces**

**1 (16-ounce) can tomatoes**

**1 (7-ounce) can mushrooms**

**2 bay leaves**

**2 tablespoons Worcestershire  
sauce**

**Big dash of Season All**

**1 teaspoon sugar**

**Salt and pepper, to taste**

Wash meat, and rub with lemon juice. Brown both sides well in hot fat or oil. Push to one side, and cook onion and peppers on medium heat for about five minutes. Add rest of ingredients. Cover, and simmer for 1 to 1½ hours. Thicken with flour dissolved in water.

**Yield: 6-8 servings**

**Christine Folwell**

(Wife of The Right Reverend William H. Folwell,  
Bishop of the Diocese of Central Florida  
and former Rector of All Saints Church)

### MEDALLIONS OF VENISON

**1 venison backstrap cut into  
½-inch medallions**

**Flour, salt and pepper  
Butter**

Prepare venison.

Combine flour, salt and pepper in a paper bag. Put the medallions in this mixture, and shake. Cook in butter over a hot fire, one minute on each side. (The secret is to keep meat rare, and hot; the less it is cooked, the more tender it is.)

**Yield: 4 servings**

**Ann Croft (Mrs. Carl)**

## FAR HILLS VENISON STEW

1 venison roast (about 2½ to 3 pounds)  
 ½ cup flour  
 1½ teaspoons salt  
 1½ teaspoons pepper  
 ¼ teaspoon nutmeg  
 ¼ teaspoon ground cloves  
 ¼ teaspoon cayenne pepper  
 ¼ cup butter  
 3 large onions, sliced  
 1 clove crushed garlic  
 2 cups peeled and quartered tomatoes

2 tablespoons chopped parsley  
 1½ tablespoons Worcestershire sauce  
 4 drops Tabasco sauce  
 1½ cups dry red wine  
 Salt and pepper, to taste  
 1 cup sliced mushroom caps  
 1 tablespoon butter  
 Sour cream  
 Currant jelly

Cut meat into 1-inch cubes. Roll in flour that has been seasoned with salt, pepper, nutmeg, cloves and cayenne. Melt butter, and add meat. Sear on all sides. Add onions and garlic. Sauté until brown. Stir in tomatoes, parsley, Worcestershire sauce, Tabasco and wine. Cover and bake in 300° oven for 2½ hours. Add salt and pepper if needed. Stir well. Sauté mushrooms in butter, and add to stew. Top each serving with a spoonful of sour cream and a dollop of currant jelly.

**Yield: 10 servings**

Clair Seymour (Mrs. Douglas)

## STRIPS OF VENISON IN WINE SAUCE

4 venison steaks, cut ½-inch by 4 inches thick  
 Flour, salt and pepper  
 Butter

1 cup red table wine  
 ½ cup water  
 2 cups sliced mushrooms  
 Brown rice, cooked

Cut steaks to size.

Lightly flour, salt and pepper steaks. Brown in butter. Add wine, water and mushrooms. Cover, and simmer for 45 minutes. Serve on brown rice with natural juices.

**Yield: 6 servings**

Ann Croft (Mrs. Carl)

## **VENISON MEATBALLS**

**1½ pounds ground venison**  
**1 cup bread crumbs**  
**½ cup chopped onion**  
**2 eggs**  
**3 ounces dry red wine**  
**3 tablespoons Parmesan cheese**  
**2 tablespoons chopped parsley**

**Sauce:**

**2 tablespoons flour, mixed with ½ cup water**  
**Salt and pepper**  
**1 cup milk**

**1 clove garlic, pressed**  
**¼ teaspoon dry mustard**  
**1 teaspoon pepper**  
**1 teaspoon Worcestershire sauce**  
**Flour**  
**Butter and oil**  
**3 cups sauce (see recipe below)**  
**Noodles, cooked**

Mix first eleven ingredients together. Form into balls. Roll in flour, and sauté in equal amounts butter and oil. Remove from pan. Mix the sauce ingredients; stir into drippings. Put meatballs and sauce in ovenproof pan, and bake at 350° for one hour. Serve with noodles.

**Yield: 4-6 servings**

**Cydney Ogilvie (Mrs. Brent)**

## **VENISON SHISHKABOBS**

**1½ pounds venison steak, cut in 1½ inch cubes**  
**2 onions, cut into eighths**

**1 carton cherry tomatoes**  
**1 green pepper, cut in 8 lengthwise strips**

**Marinade:**

**½ cup Worcestershire sauce**  
**½ cup vegetable oil**

**Lawry salt and pepper**  
**½ teaspoon rosemary**

Marinate cubes for 3 hours.  
Alternate meat and vegetables on skewers (use 4 skewers). Grill over hot charcoal.

**Yield: 4 servings**

**Ann Croft (Mrs. Carl)**

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# CONDIMENTS

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## ASPARAGUS AND BROCCOLI TOPPING

1 (10½-ounce) can chicken  
gravy

Dash of pepper  
2 tablespoons sour cream

Heat and blend all ingredients, but DO NOT BOIL.

**Yield: 1½ cups**

Dorothy Stonecliffe (Mrs. David W.)

## BATES' BARBECUE SAUCE

⅔ cup catsup  
⅓ cup vinegar  
1 cup brown sugar  
1 teaspoon Worcestershire  
sauce

1 teaspoon garlic juice  
½ teaspoon dry mustard  
1 tablespoon lemon juice  
⅓ cup butter or margarine

Mix all ingredients in a 1-quart pan, and heat on stove until butter and sugar are dissolved. Simmer 5 minutes.

*This recipe keeps approximately 2 weeks in refrigerator.*

*Reserve some sauce to serve at table. Recipe can be doubled for easy availability.*

**Yield: 2 cups**

Helen and Tom Bates

## HERB BUTTER

1 to 1½ sticks butter,  
softened  
1 teaspoon dill weed  
½ teaspoon garlic salt

¼ teaspoon oregano  
1 tablespoon parsley flakes  
3 to 4 tablespoons Parmesan  
cheese

Mix butter with seasonings (adjust to taste) and blend thoroughly. Store in a tightly covered glass container in refrigerator until ready to use.

**Yield: 1 cup**

### CREAM SAUCE (Basic White Sauce)

**2 tablespoons butter**  
**2 tablespoons flour**

**1 cup half and half or milk**  
**Salt and pepper, to taste**

In a small heavy saucepan, melt butter, and stir in flour. Blend well over low heat. Add milk, stirring (or whisking) constantly to keep sauce smooth as it cooks. Bring slowly to the boiling point, and cook 2 minutes, continuing to stir (or whisk). Season with salt and pepper.

*Variations: Cream sauce may be seasoned with any of the following: 3 tablespoons chopped onions, 1 teaspoon curry powder, ¼ teaspoon ground ginger, ½ cup grated cheese, 2 tablespoons chopped parsley, ¼ teaspoon dry mustard or 1 teaspoon of any of your favorite herbs.*

**Yield: 1 cup**

### PESTO SAUCE

**⅔ cup pine nuts (or walnuts)**  
**⅓ cup pistachio nuts**  
**5 large cloves garlic**

**2 cups firmly packed basil**  
**4 ounces Parmesan cheese**  
**1 to 1½ cups olive oil**

In a blender or food processor, blend all ingredients (except oil) to a fine paste. Next, pour in oil slowly in a thin stream. Add oil until sauce reaches the consistency (thickness) of mayonnaise. Store in jar(s), tightly covered and refrigerate.

*Use in soups, stews, under skin of roasting chicken, with linguine or fettuccini.*

**Yield: 6 servings**

Claire Seymour (Mrs. Douglas)

### HORSERADISH SAUCE

**2 teaspoons fresh ground  
horseradish**

**2 teaspoons prepared mustard**  
**1 cup sour cream**

Mix together and chill.

**Yield: 1 cup**

Laurel St. John



## MINT SAUCE

### (Fresh from the Garden)

**¼ cup powdered sugar**  
**½ cup vinegar (white)**

**½ cup mint leaves, finely  
 chopped**

Heat sugar and vinegar. Pour over mint, and allow to stand one hour or longer.

*Excellent over gingerbread or as a side to lamb.*

**Yield: 1 cup**

Laurel St. John

## SPAGHETTI SAUCE

**½ cup celery, finely chopped**  
**1 small onion, finely chopped**  
**¼ cup green pepper, finely  
 chopped**  
**2 tablespoons vegetable oil**  
**¼ teaspoon salt**  
**⅛ teaspoon pepper**  
**1 pound ground chuck or  
 sirloin**  
**1 (16-ounce) can tomatoes, cut  
 into small pieces**

**2 (6-ounce) cans tomato paste**  
**½ teaspoon sugar**  
**1 bay leaf**  
**¼ teaspoon thyme**  
**½ teaspoon oregano**  
**½ teaspoon Italian Seasoning**  
**1 (8-ounce) package  
 vermicelli**

Sauté celery, onion and green pepper in oil about 5 minutes. Add salt, pepper and ground meat. Brown, and stir into vegetables well. Add tomatoes and tomato paste. Add sugar, bay leaf, thyme, oregano and Italian Seasoning. Simmer 3 hours, and serve over vermicelli that has been cooked according to package directions.

**Yield: 6-8 servings**

Bonnie Holmes

### MY SPAGHETTI SAUCE

*Main ingredient is a sense of humor!*

In a heavy saucepan, brown 1½ pounds ground beef in ¼ cup olive oil. (Answer door, pay paperboy, wash hands.) Slice 1 large onion. (Answer phone, wipe onion off phone, wash hands.) Add onion, pepper and 2 teaspoons sugar to meat. (Let cat out back door, wash hands.) Let meat brown for 15 minutes, stirring as you walk by to prevent sticking. Add ⅛ teaspoon oregano and ½ teaspoon sweet basil. Stir in 1 (16-ounce) can tomatoes, 1 (16-ounce) can tomato sauce, 1 (10¾-ounce) can tomato soup and liquid from 1 (8-ounce) can mushrooms. Save mushrooms and small bunch of fresh parsley for last half hour of cooking. (While you are putting the can down, tell kids pounding on door that you already bought 10 boxes of Girl Scout cookies.) Taste sauce to see if it is seasoned to suit you, and let cook very slowly until it is quite thick. (Put on hand lotion.) Serve over hot spaghetti, and top with fresh grated Parmesan cheese. (While you are putting on cheese, figure out the answer to "Mama, if that boy cat is a girl cat, could we have some of its kittens?" Let cat in front door...)

**Yield: Enough for family  
plus kitty**

Lina Wharton (Mrs. William)

### CRANBERRY APRICOT PRESERVES

*Colorful and a great gift!*

**½ pound dried apricots  
1 pound fresh cranberries,  
washed and stemmed  
1 (20-ounce) can crushed  
pineapple**

**5 cups sugar  
1 (6-ounce) bottle liquid pectin**

Soak apricots several hours or overnight. Drain, chop and combine with cranberries and pineapple. Heat mixture to simmer. Stir in sugar, and bring to full rolling boil. Boil for 1 minute. Stir in pectin, and remove from heat. Skim foam. Spoon into sterilized glasses. Seal and cool. Store in a cool, dry place.

*This makes a nice remembrance to give friends and neighbors at Christmas. It is a pretty red color.*

**Yield: 9 cups**

Mary C. Tomlinson (Mrs. H.R.)

## ★ CRANBERRY CONSERVE

- |   |   |
|---|---|
| <b>1 pound (4 cups) raw</b><br><b>cranberries, washed and</b><br><b>stemmed</b> | <b>½ cup golden raisins</b>                                       |
| <b>1½ cups water</b>  | <b>1 thin skinned orange, seeded</b><br><b>and ground in food</b> |
| <b>3 cups sugar</b>   | <b>processor (including rind)</b>                                 |
| <b>1 cup crushed pineapple</b>  | <b>½ to 1 cup walnuts, chopped</b>                                |

Bring cranberries and water to boil. Simmer 5 to 8 minutes. Stir in sugar, pineapple, raisins and ground-up orange. Simmer 20 minutes. Remove from heat, and stir in walnuts. Cool. Place in sterilized glass jars, seal, and store in refrigerator.

*Orange may be chopped very fine if processor is not available.*

**Yield: 6-7 half-pint jars**

Margery Celler (Mrs. Frederic)

## ★ FRESH PEAR CHUTNEY

- |  |   |
|--|---|
| <b>10 cups sliced and pared pears</b><br><b>(about 5 pounds)</b> | <b>1 cup crystallized ginger,</b><br><b>chopped</b> |
| <b>½ cup finely chopped green</b><br><b>pepper</b>               | <b>½ teaspoon salt</b>                              |
| <b>1½ cups raisins</b>   | <b>½ teaspoon whole cloves</b>                      |
| <b>4 cups sugar</b>  | <b>½ teaspoon whole allspice</b>                    |
| <b>3 cups vinegar</b>  | <b>3 (3-inch) sticks cinnamon</b>                   |

In large pot, stir together pears, green pepper, raisins, sugar, vinegar, ginger and salt. Tie cloves, allspice and cinnamon sticks in double-thickness square of cheesecloth, and place in pot. Heat pear mixture to boiling, stirring frequently. Reduce heat. Simmer 1½ to 2 hours until thick and syrupy. Thirty minutes before end of cooking period, clean and sterilize fruit jars. Remove spice bag from chutney. Fill jars and cool. Store in dark, cool place.

**Yield: 8 half-pints**

Cydney Ogilvie (Mrs. Brent)

## CONDIMENTS

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### ★ SERGEANT MAJOR'S CHUTNEY

2 tablespoons salt  
1 quart water  
4 cups peaches, sliced and peeled  
¼ cup cold water  
3 cups sugar  
1½ cups cider vinegar  
2 large garlic cloves  
3 cups mangoes, sliced and peeled

1 cup chopped onion  
1 teaspoon crushed red pepper  
¾ cup lime juice  
1 cup raisins  
½ cup crystallized ginger  
1 teaspoon ground black pepper

Add salt to a quart of water, and pour over peaches. Let stand one day. Drain. Mix ¼ cup water, sugar, vinegar and garlic. Bring to a boil. Add peaches and mangoes, and cook until they are clear, about 45 minutes. Remove peaches and mangoes. Add onion, red pepper, lime juice and raisins to syrup. Cook until thickened, about 15 to 20 minutes. Add peaches and mangoes, ginger and black pepper. Bring to a boiling point. Ladle into hot sterilized half pint jars. Seal.\*

\* Or pour into large clean screw-top jars and refrigerate. Will keep for about 2 years!

*Serve with ham, curried lamb, chicken or shrimp. Recipe far superior to any commercial brand.*

**Yield:** 6½ pint jars

Nancy Jones (Mrs. Tim)

### ★ SUMMER SQUASH PICKLE

8 cups summer squash, sliced  
2 cups onions, sliced  
¼ cup salt  
2 cups vinegar

3 cups sugar  
2 teaspoons mustard seeds  
2 teaspoons celery seed  
4 bell peppers, cut into rounds

Cut squash and onions. Put into a large bowl with salt and water to cover. Let stand 1 hour. Bring the vinegar, sugar, mustard and celery seeds to a boil. Add peppers — turn off stove. Drain squash and onions, and add to vinegar mixture. Put on lid, and let sit for 5 to 10 minutes. Stir, and put in jars to cool. Refrigerate.

**Yield:** 8 pints

Christine Folwell  
(Wife of The Right Reverend William H. Folwell,  
Bishop of the Diocese of Central Florida  
and former Rector of All Saints Church)

## ★ ICED GREEN TOMATO PICKLES

**7 pounds very green**  
**tomatoes, sliced ½-inch**  
**thick (discard end slices)**

**Lime Water:**

**2 gallons water**

**3 cups pickling lime**

**Syrup:**

**5 pounds sugar**

**1 teaspoon mace**

**3 pints cider vinegar**

**1 teaspoon ginger**

**1 teaspoon powdered cloves**

**1 teaspoon cinnamon**

**1 teaspoon allspice**

**1 teaspoon celery seed**

Prepare tomatoes. Make lime water by combining water and pickling lime. Mix in a large container such as a dishpan. Let tomatoes stand in lime water for 24 hours, stirring from time to time as lime is inclined to settle on bottom. (It is the lime that makes the tomatoes crisp.)

After 24 hours of soaking, drain and soak in fresh water 4 hours, changing the water every hour. During the last hour of fresh water soaking, make the syrup. Bring syrup to boiling point in a large kettle or Dutch oven. Add tomato slices, and let stand in syrup overnight. Next morning, boil together for one hour. Put in hot, sterilized glass jars, and seal.

*Do not slice tomatoes less than ½-inch thick, or they will break up. This is similar to watermelon pickles in flavor, but is crunchier.*

**Yield: 7-8 pints**

**Margery Celler (Mrs. Frederic)**



*The Winderweeple Memorial Center (formerly the Winter Park Library).*

### FIRE AND ICE TOMATOES

6 large ripe firm tomatoes	½ teaspoon salt
1 large green pepper	4½ teaspoons sugar
1 red onion	⅛ teaspoon black pepper
¾ cup vinegar	¼ cup cold water
1½ teaspoons celery salt	1 cucumber, peeled and sliced
1½ teaspoons mustard seed	(optional)

Skin and quarter tomatoes. Slice pepper into strips, and slice onion into rings. Place in bowl.

Mix vinegar, celery salt, mustard seed, salt, sugar, black pepper and cold water. Bring to a boil, and boil for one minute. While still hot, pour over tomatoes. Cool. Just before serving, a peeled and sliced cucumber may be added. Will keep well refrigerated for several days.

**Yield: 6 servings**

Mary C. Tomlinson (Mrs. H.R.)

### ★ REFRIGERATOR PICKLES (OR SALAD)

12 cups unpeeled cucumbers, thinly sliced	½ cup canning salt
2 cups green pepper, thinly sliced	4 cups sugar
2 cups onions, thinly sliced	4 cups cider vinegar
	1 tablespoon celery seed

Combine cucumbers, green peppers, onions and salt with a lot of ice cubes (at least 2 or 3 trays). Let stand 2 hours. Drain.

Mix sugar, vinegar and celery seed, and combine with drained vegetables. Store in covered jars in refrigerator. This will keep up to a year. Stir at least once a month.

*This can be used as pickles or as a salad.*

**Yield: 4-5 quarts**

Margery Celler (Mrs. Frederic)



## **VANILLA EXTRACT**

**4 vanilla beans**  
**1 pint 100% vodka**

**1 pint Mason jar and lid**

Bend beans in half, and place ends down into a Mason jar (1 pint) with vodka. Let set for 3 weeks (sealed). This may be used for any length of time and added to when half-empty by adding 2 additional beans and refilling with vodka. Squeeze beans for thick, delicious extract!

**Yield: 1 pint**

**Ann Croft (Mrs. Carl)**

## **NO SALT SEASONING**

**3 teaspoons dry mustard**  
**3 teaspoons onion powder**  
**3 teaspoons garlic powder**  
**3 teaspoons paprika**

**1½ teaspoons cayenne**  
**1 teaspoon basil**  
**1 teaspoon thyme**  
**Uncooked rice**

Blend all ingredients (except rice) in blender. Place in shaker with rice. Try on everything but ice cream!

**Yield: ¾ cup**

**Dorothy Stonecliffe (Mrs. D.W.)**

## **★ “CHRISTMAS SMELL”**

**1 quart pineapple juice**  
**1 quart apple juice**  
**1 quart water**  
**3 sticks cinnamon sticks**

**16 cloves**  
**2 tablespoons allspice**  
**3 tablespoons pickling spice**

Mix all ingredients together in saucepan. Bring to boil. Reduce to simmer. Continue to simmer for a wonderful Christmas smell.

**Yield: 3 quarts**

**Jean Jackson**  
**(Wife of Deacon Paul Jackson)**

### SWEETENED CONDENSED MILK

**1 cup instant nonfat milk**  
**3 tablespoons margarine,**  
**melted**

**$\frac{2}{3}$  cup granulated sugar**  
 **$\frac{1}{3}$  cup boiling water**

Combine all ingredients in container of electric blender. Process until smooth, stopping to scrape sides several times. Store in refrigerator until ready to use.

**Yield:  $1\frac{3}{4}$  cup**

Mary L. Miller (Mrs. A. Ray)

### BRANDY CUSTARD SAUCE

**1 cup cream**  
**1 cup milk**  
**4 egg yolks**  
 **$\frac{1}{2}$  cup sugar**

**$\frac{1}{4}$  teaspoon flour**  
**Brandy to taste ( $1\frac{1}{2}$**   
**tablespoons)**

Scald cream and milk in top of double boiler over hot but not boiling water. Whip egg yolks with sugar and flour until mixture is very light. Remove pan from heat; add the milk/cream mixture slowly to yolk mixture, and return custard to double boiler. Cook over simmering (not boiling) water until custard is thick enough to coat spoon. Strain custard through fine sieve, and add a good brandy or other liqueur to taste.

Serve over Key Lime Rum Chiffon Pie (see recipe on page 320) or other cold dessert soufflés.

**Yield:  $2\frac{1}{2}$  cups**

Marjorie A. Whittaker (Mrs. Homer)

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# DESSERTS

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## IVORY CREAM

*This is heavenly!*

**1 cup coffee cream**

**2/3 cup sugar**

**1 envelope plain gelatin**

**1/4 cup cold water**

**1/2 teaspoon almond extract**

**1 teaspoon grated lemon rind**

**1 cup sour cream**

**Garnish: Strawberries, fresh orange sections, peaches or blueberries**

Place coffee cream and sugar in top of double boiler, and heat over hot water until sugar is thoroughly melted. Meanwhile, soak gelatin in cold water for 5 minutes. Stir softened gelatin into steaming hot milk-sugar mixture, and stir until dissolved.

Remove from heat, and add almond extract and grated lemon rind. Let mixture cool until syrupy, then fold in the cup of sour cream, blending lightly but thoroughly. Pour into a small oiled ring mold, and chill until firm.

Unmold onto a dessert platter, and garnish as desired.

**Yield: 6-8 servings**

Carol Moss (Mrs. Gary A.)

## COFFEE MARLO

*When I was growing up in Orlando, my mother, Mimi Candedo, used to serve this dessert often to guests. But, since that was before the days of decaffeinated coffee, I was seldom allowed to even lick the spoon for fear it would keep me awake that night. As a result, I thought this was probably the most glamorous, heavenly dessert an adult could ever have.*

**18 large marshmallows**

**1/2 cup very strong coffee (can use decaffeinated)**

**1 cup whipping cream**

**1/2 teaspoon vanilla**

**Additional whipping cream**

**Toasted chopped pecans**

Dissolve marshmallows in hot coffee. Let cool until set. Whip the cream with vanilla. Then whip the coffee mixture. Fold gently together, and spoon into sherbet glasses. Top with additional whipped cream and toasted pecans.

**Yield: 4-6 servings**

Carol Moss (Mrs. Gary A.)

### DELICIOUS SPANISH CRÈME

<b>1½ cups milk, scalded</b>	<b>⅛ teaspoon salt</b>
<b>1 envelope unflavored gelatin</b>	<b>1 teaspoon vanilla</b>
<b>½ cup cold whole milk</b>	<b>2 egg whites</b>
<b>2 beaten egg yolks</b>	<b>½ pint whipping cream</b>
<b>⅓ cup sugar</b>	<b>Sugar and vanilla to taste</b>

Scald 1½ cups milk in double boiler. Add gelatin to ½ cup cold milk and stir until softened. Then combine with scalded milk. Combine beaten egg yolks, sugar and salt. Add a small amount of hot milk mixture to yolk mixture, then add to hot milk in double boiler. Stir constantly until it coats a silver spoon. Remove from broiler at once to avoid curdling. Add vanilla. CHILL. (Put double boiler with mixture in a bowl of ice water to speed cooling.) Beat egg whites in a large bowl until peaks form. Fold into cooled milk-egg mixture. Pour into buttered 3 to 4-cup ring mold. Cover with plastic wrap and put in refrigerator to "set" several hours or overnight. To serve, unmold on platter. Whip cream, adding sugar and vanilla to taste, and fill center of ring mold with the whipped cream. Cool Whip may be substituted if whipping cream is not available.

*A Muller family dessert favorite for generations!. For best results, make the day before serving.*

**Yield: 4-6 servings**

Marjorie Muller (Mrs. Walter J.)

### QUICK CHOCOLATE MOUSSE

<b>1 (6-ounce) package chocolate bits</b>	<b>2 eggs</b>
<b>2 to 3 tablespoons strong black coffee</b>	<b>3 tablespoons rum</b>
	<b>¾ cup boiling milk</b>

In a blender on high speed, mix all the ingredients until well-blended. Pour into dessert dishes (or champagne glasses) and chill 8 hours or overnight.

**Yield: 4 servings**

Adele Reeves  
(Wife of The Right Reverend G. Paul Reeves,  
Bishop of Georgia, Retired, and  
former Rector of All Saints)

## COFFEE BAVARIAN

<b>1 cup graham cracker crumbs</b>	<b>1 tablespoon instant coffee</b>
<b>¼ cup butter, melted</b>	<b>¼ teaspoon salt</b>
<b>1 envelope unflavored gelatin</b>	<b>1⅔ cups evaporated milk,</b>
<b>½ cup cold water</b>	<b>divided</b>
<b>½ cup sugar</b>	<b>Chocolate curls, optional</b>

Press a mixture of crumbs and melted butter on bottom of an 8-inch square pan. In saucepan, soften the gelatin in the cold water. Add sugar, coffee and salt. Stir over medium heat until gelatin and sugar dissolve. Remove from heat. Stir in 1 cup evaporated milk. Chill in small bowl of mixer until firm. Beat at low speed until broken up. Beat in remaining ⅔ cup milk, and beat at high speed until completely smooth. Pour over crumbs, and chill several hours until set. Cut into 9 squares. Can be topped with chocolate curls.

**Yield: 9 servings**

Carol Moss (Mrs. Gary A.)

## ANGEL PUDDING (TORTE)

<b>4 egg whites</b>	<b>1 teaspoon vanilla</b>
<b>Pinch salt</b>	<b>1 cup chopped nuts</b>
<b>1 cup sugar</b>	<b>1 cup chopped dates</b>

Beat eggs with salt until stiff. Add sugar, a little at a time. Add vanilla, nuts and dates. Pour in greased layer cake pan. Bake in slow oven (325°) ½ hour or until set.

*Serve with whipped cream after it is cool.*

**Yield: 8 servings**

Edith Neide (Mrs. Butler)

### BILLY SUNDAY PUDDING

**1 cup pearl tapioca**  
**5 cups water**  
**3 cups brown sugar**

**1 cup chopped dates**  
**1 cup shelled walnuts**  
**Whipped cream**

Soak tapioca in water overnight. Add rest of ingredients, and pour into a 1½-quart baking dish. Put into a cold oven set at 350°. Bake two hours, stirring often. Serve with whipped cream.

*Has been in the Fitch family for at least fifty years.*

**Yield: 10-12 servings**

Robert Fitch

### BREAD PUDDING FOR TWO

**2 slices of bread (stale)**  
**Mini-chocolate chips, raisins,**  
**or nuts, etc.**  
**1 egg**

**2 teaspoons sugar**  
**½ cup milk**  
**Cool Whip or ice cream for**  
**topping**

Preheat oven to 350°.

Break up one slice of bread into each of the two buttered ramekins (or individual baking dishes). Top the bread in each dish with chips, raisins or nuts (even thinly sliced apples). Then beat together egg, sugar and milk. Evenly divide between two dishes, pouring over top. Put the two ramekins in a pan with hot water halfway covering the sides of the dishes. Bake 30 minutes at 350°.

*Easily doubled for more servings.*

**Yield: 2 servings**

Helene Wilson



## DENVER CHOCOLATE PUDDING

<b>1 ¼ cups sugar, divided</b>	<b>½ cup milk</b>
<b>2 teaspoons baking powder</b>	<b>1 teaspoon vanilla</b>
<b>1 cup flour</b>	<b>½ cup brown sugar</b>
<b>⅛ teaspoon salt</b>	<b>4 tablespoons cocoa</b>
<b>1 square baking chocolate</b>	<b>1 cup cold water</b>
<b>2 tablespoons butter</b>	<b>Whipped cream or ice cream</b>

Mix ¾ cup sugar, baking powder, flour and salt. Melt chocolate with butter, and add to above. Add milk and vanilla; mix well, and spread in buttered 9x9-inch pan. Mix brown sugar, cocoa and ½ cup sugar together, and spread over the top. Pour 1 cup cold water over the top of that. Bake 40 to 50 minutes in 325° oven. Serve cool (not cold) with whipped cream or ice cream.

**Yield: 10-12 servings**

Jesse Thomas

## HASTY PUDDING

*Very rich. Best after a light dinner!*

<b>1 cup flour</b>	<b>½ cup milk</b>
<b>⅔ cup sugar</b>	<b>2 cups water</b>
<b>1 ½ teaspoons baking powder</b>	<b>1 cup dark brown sugar</b>
<b>¼ teaspoon salt</b>	<b>2 tablespoons butter</b>
<b>1 cup raisins</b>	<b>Vanilla ice cream</b>

Preheat oven to 350°.

Sift flour, sugar, baking powder and salt. Stir in raisins and milk. Spread in a 2-quart greased baking dish. Heat water, brown sugar and butter until sugar is dissolved. Pour over batter in dish. Bake 35 minutes at 350°. Serve warm with vanilla ice cream.

**Yield: 8-10 servings**

Carol Moss (Mrs. Gary A.)

### MONTREAL OR CHRISTMAS PUDDING

Shortening to grease containers	1 cup sweet milk
Large pots with racks, for steaming	1½ cups flour (more if needed)
1 (generous) cup raisins	1 rounded teaspoon soda
¾ cup pecans, broken into pieces	2 covered containers (4 to 6 cup size) for steaming (3 1-pound coffee cans with foil work fine)
½ cup flour	Lemon, orange or hard sauce (your recipe, purchased or see recipe on page 265)
2 full cups ground beef suet	
1 cup cane syrup (Alaga)	

Grease containers and lids well. Bring 1 to 2 inches of water to boil in large pots with racks on bottom.

Dredge raisins and pecans in ½ cup flour. Set aside.

In large bowl, mix suet, syrup and milk. Sift flour and soda together, add to first mixture and blend well. Add dredged ingredients and stir together. Batter needs to be moderately thick so add more flour, a little at a time, if needed. Fill prepared containers ⅓ to ½ full, cover and place in large pots on racks. Make sure the water is boiling or puddings may stick when removing. Steam 1½ to 2 hours, depending on size of container used. Keep water simmering and replenish if necessary. Unmold onto serving dish and serve hot with lemon, orange or hard sauce. Can be made several days ahead. Freezes well and can be heated in microwave covered well with plastic wrap.

*This pudding has been a part of my family's Thanksgiving and Christmas menu for several generations. It was customary to make these holiday puddings on "Stir-Up Sunday" (the Sunday Next Before Advent).*

**Yield: 12 servings**

Mary L. Miller (Mrs. A. Ray)

## TRIFLE

- |                                |                                 |
|--------------------------------|---------------------------------|
| 4 cups milk                    | 4 to 8 cups fresh fruit: kiwis, |
| 8 egg yolks                    | strawberries, bananas,          |
| $\frac{1}{2}$ cup sugar        | blueberries, seeded grapes,     |
| $\frac{1}{4}$ teaspoon salt    | peaches, pears, raspberries     |
| 2 (9x5-inch) sponge cakes      | and cherries                    |
| (could use pound cakes that    | 1 pint whipping cream           |
| are air-dried several days)    | 4 tablespoons confectioners'    |
| 1 cup raspberry jam            | sugar                           |
| $\frac{1}{3}$ cup cream sherry |                                 |

To make custard, combine milk, egg yolks, sugar and salt in top of double boiler (over hot, not boiling) water, stirring with a wooden spoon until thickened (mixture should coat spoon). Set aside to cool.

Cut sponge cakes into wedges. Arrange first cake on bottom of a large, straight-sided glass bowl (8 inches deep and 12 inches in diameter), fitting snugly. Spread with jam. Then spread with custard. Arrange remaining sponge cake over top. Sprinkle with sherry.

Arrange fruit on top of trifle. Whip cream with confectioners' sugar and spread over top of trifle. Refrigerate at least four hours.

When arranging fruit, slice 4 kiwis into four slices and slide them, facing out, between the bowl and the cake/custard base. Create a design with fruit on top of the cream for final presentation.

**Yield: 15-20 servings**

Sara Whiting (Mrs. Macauley)



*L to R: Dr. Raymond Ramage, Assisting Rector; H. David Wilson, Rector; Paul M. Crowell, Associate Rector; Paul P. Jackson, Deacon.*

### SCOTTISH TRIFLE

- |  |  |
|--|--|
| <b>2 round sponge cakes (home-made or purchased)</b> | <b>2 cups sliced peaches or pears (fresh or canned), drained</b> |
| <b>¼ cup orange juice</b>                            | <b>½ pint whipped cream</b>                                      |
| <b>¼ cup sherry</b>                                  | <b>½ to 1 cup chopped walnuts</b>                                |
| <b>1 cup raspberry jam</b>                           |  |
| <b>6 cups Custard Sauce (see recipe below)</b>       |  |

#### **Custard Sauce:**

- |                                 |                            |
|---------------------------------|----------------------------|
| <b>6 cups milk, divided</b>     | <b>4 egg yolks</b>         |
| <b>3 tablespoons cornstarch</b> | <b>2 teaspoons vanilla</b> |
| <b>3 tablespoons sugar</b>      |                            |

In a large glass trifle bowl, layer trifle as you like with sponge cake as starter. Mix orange juice and sherry and pour half over sponge cake. Cover with jam, custard, fruit, cake and so forth for 2 or 3 layers, finishing with whipped cream and nuts on top.

For Custard Sauce, combine 1 cup of milk and the cornstarch in heavy saucepan. Stir with wire whisk until cornstarch is dissolved. Add remaining 5 cups milk and the sugar. Cook over moderate heat, stirring constantly, until sauce thickens and comes to a boil. In a smaller bowl break egg yolks with a fork and stir into a half cup of the sauce. Whisk the mixture back into remaining sauce. Bring to boil again for one minute. Cool.

**Yield: 10-12 servings**



## ENGLISH TRIFLE

**1½ packages ladyfingers**  
**Jam (tart, such as raspberry  
or blackberry)**  
**¼ cup orange juice**  
**¼ cup sherry**

**1 pint whipping cream**  
**Maraschino cherries**  
**Citron peel**  
**Blanched almonds**

**1 pint Egg Custard Sauce**  
**(see recipe on page 271)**  
**or 1 (11-ounce) package**  
**vanilla instant pudding mix**

Split ladyfingers; spread generously with tart jam. Place loosely in glass serving dish. Pour orange juice over fingers to soak. Follow with the sherry, and allow to stand. Prepare egg custard sauce or pudding mix (according to directions). Completely cover ladyfingers with hot custard or pudding, allowing it to go to the bottom of the bowl. Cool and refrigerate. When completely cold, spread with whipped cream which has been slightly sweetened and decorate with cherries, citron peel and split almonds.

**Yield: 6-8 servings**

Christine F. Halton

## LEMON CURD

**Grated rind of two large  
lemons**  
**½ cup fresh lemon juice**  
**⅔ cup granulated sugar**

**3 large eggs, well beaten**  
**½ cup unsalted butter, melted**  
**12 large pastry shells**

Combine lemon rind, lemon juice, sugar and eggs in top of double boiler over hot, not boiling water. Stir well. Add melted butter, stirring constantly. Cook slowly until thickened (about 15 minutes). Remove from heat. Cool. If not using right away, store in glass jar and refrigerate. For tarts or cream puff filling or as a topping for hot gingerbread.

**Yield: 12 servings**

Alexina H. Burmester

### BLUEBERRY GINGERBREAD

2 cups all purpose flour  
1 teaspoon baking soda  
1 teaspoon ginger  
2 teaspoons cinnamon  
 $\frac{1}{2}$  teaspoon nutmeg  
1 cup blueberries  
 $\frac{1}{2}$  cup cooking oil  
1 cup sugar

$\frac{1}{2}$  teaspoon salt  
3 tablespoons molasses  
1 egg  
1 cup buttermilk  
2 tablespoons sugar  
Whipped cream or crème  
fraîshe

Preheat oven to 350°. Grease and flour 9-inch square pan. Sift together the flour, soda and spices. Dredge blueberries in a little of the flour mixture and set both aside. In medium bowl, add oil, sugar, salt, molasses and egg. Beat together. Add flour mixture and buttermilk alternately to first mixture, beating well after each addition. Stir in blueberries. Pour into prepared pan and sprinkle with sugar. Bake in 350° oven 35 to 40 minutes. Cut in squares and serve warm with whipped cream or crème fraîche.

**Yield: 8-10 servings**

Ucola Forness (Mrs. William)

### LEMON FLUFF

1 (14.5-ounce) can evaporated  
milk  
1 (3-ounce) package lemon-  
flavored gelatin  
1  $\frac{1}{2}$  cups hot water

$\frac{1}{4}$  cup lemon juice  
 $\frac{2}{3}$  cup sugar  
2  $\frac{1}{2}$  cups graham cracker  
crumbs

Chill milk 3 hours. Dissolve gelatin in hot water. Chill until partially thickened, then beat until fluffy. Fold in lemon juice and sugar. Beat milk until thick, and fold into mixture. Sprinkle half the crumbs in bottom of a 9x13-inch pan. Pour in mixture. Put remaining crumbs on top, and chill until set.

**Yield: 10-12 servings**

Carol Moss (Mrs. Gary A.)



## BLUEBERRY BUCKLE WITH LEMON SAUCE

2 or more cups blueberries  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{4}$  cup butter, melted  
 $\frac{1}{2}$  cup sugar  
1 egg

1 cup cake flour  
1 teaspoon baking powder  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{4}$  cup milk

### Lemon Sauce:

$\frac{1}{2}$  cup sugar  
1 tablespoon cornstarch  
1 cup water  
2 tablespoons butter

$\frac{1}{2}$  teaspoon grated lemon rind  
1  $\frac{1}{2}$  tablespoons lemon juice  
 $\frac{1}{8}$  teaspoon salt

Heat oven to 375°. Grease 9½-inch round pan. Wash blueberries and mix with sugar. Put in greased pan in oven while preparing batter.

Melt butter and add sugar and egg. Mix dry ingredients and add to first mixture. Add milk. Mix well and pour over hot blueberries and sugar. Bake at 375° for 45 minutes or until tests done with inserted straw or knife. Turn upside down on platter. Serve hot with Lemon Sauce.

To make Lemon Sauce, mix sugar, cornstarch and water and cook until thickened (about 5 minutes). Remove from heat and stir in remaining ingredients.

*When on vacation in Northern Wisconsin our little children picked wild blueberries. Their reward was a favorite dessert — "Lizzie's Blueberry Buckle." This warms over well and is also delicious served cold.*

**Yield: 6-8 servings**

Marjorie Muller (Mrs. Walter J.)

### LEMON CHEESE CAKE

*Lucy Monroe, a caterer in Plant City where my mother and her family lived, was famous for her Lemon Cheese Cakes. She would not share her recipe. When my parents and family moved to Apopka in 1922 (before I was born) my grandfather, William Schneider, persuaded Miss Monroe to give my mother, Josephine Land, this recipe because by living in another city, she would not be "in competition." Thus, we always referred to this as Lucy Monroe's Lemon Cheese Cake.*

#### Lemon Filling:

**$\frac{2}{3}$  scant cup butter**  
(no substitute)

**6 egg yolks (at room temperature)**

**$1\frac{1}{3}$  scant cups sugar, divided**

**$\frac{1}{2}$  cup fresh lemon juice**

(slightly more if desired)

#### Cake:

**1 cup butter or margarine**

**2 cups sugar**

**4 slightly rounded teaspoons baking powder**

**3 cups flour**

**1 cup milk**

**6 egg whites, stiffly beaten**

#### Icing-Boiled Frosting:

**$1\frac{1}{2}$  cups sugar**

**$\frac{3}{4}$  cup hot tap water**

**$\frac{1}{2}$  teaspoon cream of tartar, divided**

**2 egg whites, at room temperature**

**1 teaspoon flavoring of choice**

Preheat oven to 350°. Grease and flour five 9-inch cake pans. Set aside.

Begin the filling before making the cake. All ingredients should be at room temperature. In a 3-quart heavy aluminum saucepan, place butter and melt (roll to coat sides). In a small container, mix egg yolks and  $\frac{1}{3}$  cup of the sugar. Stir into butter, add remaining sugar and mix thoroughly. Add lemon juice, blending well. Cook over very low heat, stirring often with a wooden spoon. This usually takes 30 to 40 minutes, and it will scorch if heat is too high.

When filling is very thick, remove from heat and cool completely before filling cake layers. This filling can be made ahead, stored in good freezer container and frozen 6 to 8 months.

For cake, in a large mixer bowl, cream butter, and add sugar, beating until fluffy. Sift baking powder and flour together three times. Add to bowl alternately with milk, ending with flour. Fold stiffly beaten egg whites into batter. Divide batter into the five prepared cake pans.

## LEMON CHEESE CAKE

(continued from previous page)

(These will be fairly thin layers when baked, so if you prefer, you can use four pans.) Bake in oven about 20 minutes or until top springs back when touched. Remove from pans, and cool on racks. When completely cool, add filling, and ice with boiled frosting.

*Cake layers may be made ahead and frozen until ready to use. If they are frozen, wrap well with plastic wrap. Thaw, completely covered, before icing.*

For Boiled Frosting, place sugar, water and  $\frac{1}{4}$  teaspoon cream of tartar in a 2-quart heavy saucepan. Cook, stirring, until sugar dissolves, and a syrup is formed. Beat egg whites with  $\frac{1}{4}$  teaspoon cream of tarter until stiff peaks form. When syrup spins a long thread, pour slowly over egg whites while beating at moderate speed on mixer, scraping sides with spatula. Add flavoring of choice (vanilla, almond, one half of each, or lemon). Mix until it is thick and somewhat loses its gloss. Ice top and sides of cake. Store covered after icing has "dried."

*Many times, the Lemon Filling used in this recipe is used in other cakes using the whole egg, so I freeze the egg whites for later use. One white is frozen in a custard dish. After it is frozen, I remove and double wrap in plastic. These are wonderful for icings and meringues, or when a large amount has accumulated, angel food cake. They keep up to a year when well wrapped.*

**Yield: 16-20 servings**

Mary Miller (Mrs. A. Ray)

## EASY CHERRIES JUBILEE

**1 (16-ounce) can dark pitted  
Bing cherries**

**$\frac{1}{4}$  cup brandy  
Ice cream**

Drain liquid from cherries and pour into pan or skillet. Add brandy. Heat on stove or over alcohol lamp in chafing dish or other such pan. You can also use skillet over the fondue heater if it is stable. When brandy begins to steam, light with a match. Spoon brandy over cherries to keep flame going, then serve over ice cream.

*Use inexpensive brandy as most is burned away.*

**Yield: 3-4 servings**

Bob Fitch

### CHERRIES JUBILEE

2 jars currant jelly (Smuckers)    12 vanilla ice cream balls  
2 cans Bing cherries, pitted    10 macaroons, crumbled  
6 ounces brandy or kirsch

Light burner, and place currant jelly in top of chafing dish. When melted, add cherries. Cook to bubbly stage, stirring occasionally. Pour brandy or kirsch in center. Let it wait, undisturbed, until hot, then light.

Spoon flaming sauce over the ice cream balls, and sprinkle with macaroons.

**Yield: 12 servings**

### ORANGE ANGEL

1 large angel food cake    1 lemon  
1 envelope unflavored gelatin    ¼ cup sugar  
¼ cup cold water    1 pint (2 cups) heavy cream,  
½ cup boiling water    whipped  
1 cup fresh orange juice

Break cake into bite-sized pieces and set aside. Soften gelatin in cold water, then dissolve in boiling water. Add orange juice, juice of lemon and sugar. Mix well and chill to syrupy thickness. Fold in whipped cream. Mix well and pour over cake, folding gently to completely mix. Pour into lightly greased 6 to 8-cup mold and refrigerate overnight.

**Yield: 8-10 servings**

Billie Daugherty (Mrs. D. Clifton)

## CHARLOTTE RUSSE

2 packages unflavored gelatin	¼ cup brandy
⅔ cup sugar	2 cups whipping cream
¼ teaspoon salt	12 Ladyfingers, split
3 cups milk	

Over low heat, dissolve gelatin, sugar, salt and milk. Add brandy. Cool until thickened. Whip the cream, and then the gelatin mixture. Carefully fold together. Pour into a bowl or a 6-cup mold lined with the ladyfingers, and chill until firm.

**Yield: 8 servings**

Edith Neide (Mrs. Butler)

## CHARLOTTE FILLING FOR ANGEL FOOD CAKE

1 cup sugar	½ pint heavy cream, whipped
4 teaspoons flour, sifted	1 cup crushed fruit (peaches or berries)
3 teaspoons lemon juice	1 angel food cake
½ cup water	Additional fruit for garnish
2 teaspoons butter	
1 egg, slightly beaten	
1 envelope unflavored gelatin (dissolved in ¼ cup water)	

Mix sugar, flour, lemon juice, water, butter and egg in saucepan and cook over low heat, stirring constantly, until thickened. Add dissolved gelatin to hot mixture and mix well. Chill mixture until consistency of egg whites. Whip cream until stiff and fold into gelatin mixture along with crushed fruit. Fill angel cake hold with filling, then cover sides and top. Refrigerate until ready to serve. Decorate with additional fruit.

**Yield: 16 servings**

Sallie Sample (Mrs. Leroy)

### BAKED APPLES

**4 medium Granny Smith apples**  
**½ cup orange marmalade**  
**2 tablespoons nuts, chopped (walnuts or pecans)**

**Cinnamon and nutmeg, to taste**  
**1 tablespoon brown sugar**  
**4 Maraschino cherries for garnish**

Place cored (do not core completely through) apples in shallow pan with an inch of water. Mix all ingredients and fill apples. Bake 1 hour at 350°. Five minutes before baking time is finished, garnish each with a cherry and continue baking. Serve hot.

*To assemble early, brush lemon juice on apples so they do not darken.*

**Yield: 4 servings**

**GINNY MINNIGAN (Mrs. Joseph)**

### PINEAPPLE/BANANA DELIGHT

**1 (3¾-ounce) package vanilla instant pudding**  
**2 cups milk**  
**1 box yellow cake mix**  
**1 (15-ounce) can crushed pineapple, drained**

**½ cup sugar**  
**3 bananas**  
**1 large container Cool Whip**  
**1 can coconut**  
**Pecans**

Prepare instant pudding and mix according to package directions. Set aside.

Mix cake according to directions. Pour into a 9x12x2-inch pan. Bake according to directions.

Cook pineapple and sugar for 5 minutes. Spread this mixture over the cake. Let cool. Then, thickly slice bananas and place on top of pineapple. Next, spread the instant pudding over the bananas, followed by the Cool Whip and coconut. Place pecans on the top.

*Variation: may substitute 2 cups strawberries for bananas.*

**Yield: 15 servings**

**ANN PHARR**



## CARAMEL SOUFFLÉ WITH ENGLISH CUSTARD

*A perfect way to end a very Special dinner!*

### Caramel Soufflé:

2 pounds granulated sugar  
(about 4 cups), divided

Butter for coating pan  
12 egg whites

### English Custard:

$\frac{3}{4}$  cup sugar  
3 cups milk  
12 egg yolks, beaten until  
lemon yellow

2 tablespoons butter  
1 teaspoon vanilla  
1 cup heavy cream (optional)

For Caramel Soufflé, place  $1\frac{1}{2}$  cups sugar in skillet. Heat over medium heat until a brown sugar forms. Do not burn! Pour into 3-quart Bundt pan, coating sides and bottom. Cool. Rub entire pan and coating with butter. Beat egg whites until stiff. Add 1 pound sugar (about 2 cups) gradually to egg whites, beating constantly. Put remaining sugar in a skillet, and brown to a syrup. Add a little water, and cook until syrup forms a thread.

Pour into the egg whites, and beat at medium speed. Increase to high speed for 12 minutes. Pour into the buttered container, and bake at  $300^{\circ}$  in a hot water bath for 1 hour or until firm. Turn out into a serving tray at once. If you want to prepare soufflé early in the day, leave in the pan, and when about ready to serve, return to a  $350^{\circ}$  oven for about 20 minutes. (It must be warm or hot to come out of the pan.) Some of the caramel will stay in the pan. Serve with English Custard.

For English Custard, cook sugar and milk together in double boiler. When hot, add egg yolks and butter. Stir vigorously, and cook until thickened (remove from stove to cool). Add vanilla and cream, either whipped or unwhipped.

**Yield:** 10-12 servings

Helen Bates (Mrs. Thomas)

### FLAN (BAKED CUSTARD)

**3 tablespoons sugar**  
**3 ounces blanched almonds**  
**1 can sweetened condensed milk**  
 **$\frac{3}{4}$  cup cream**

**3 whole eggs**  
**3 egg yolks**  
 **$\frac{1}{2}$  pint whipping cream (optional)**

Measure 3 tablespoons sugar into an 8-inch layer cake pan. Place over heat, and stir constantly until the sugar melts and turns a dark caramel color. Let cool until caramel hardens.

Preheat oven to 325°. Put almonds into container of electric blender, and blend on high speed for 3 seconds. Leave nuts in container, and add condensed milk, cream, whole eggs and yolks. Stir to mix, then blend on high speed for 8 to 10 seconds. Empty into caramelized pan. Set pan in larger pan containing about  $\frac{1}{2}$ -inch hot water, and bake for 45 minutes, or until set. Cool, and place in refrigerator. Do not remove from pan until the following day. To serve, invert onto chilled platter. If desired, garnish with whipped cream.

**Yield: 6-8 servings**

Artemisia Aycrigg (Mrs. Benjamin)

### FIRST SUNDAY IN LENT

**One pint each: chocolate ice cream, coffee ice cream, vanilla or mint ice cream**

**One cup each (or more): grated chocolate (German), chopped pecans, crushed peppermint candy**

This is simply an assembly job. Soften one pint ice cream. Sprinkle the first cup of the chocolate, nuts or candy in bottom of mold. (A rectangular or flat bottom mold may first be lined with waxed paper for easier removal.) Top with the pint of softened ice cream. Put mold back in freezer, and take out a second pint of ice cream to soften. Sprinkle on second layer of chocolate, nuts or candy, and spread second layer of soft cream on top, etc., until all ingredients are used up.

*Make half a day before serving so the middle will have time to become firm. The more varieties of ice cream and numbers of layers made, the prettier the presentation. Freeze for several hours. It's easier to slice if removed to refrigerator a few minutes before serving.*

**Yield: 8-12 servings**

## CHOCOLATE MINT BOMBE

- |   |   |
|---|---|
| 2 quarts of creamy chocolate ice-cream, divided | ½ teaspoon peppermint extract                           |
| 2 egg whites                                    | Chocolate or raspberry sauce (purchased or your recipe) |
| ¼ cup superfine sugar*                          |   |
| 1 cup heavy whipping cream                      |   |
| ½ teaspoon green food coloring                  |   |

Line a 2-quart stainless steel bowl with ice cream and freeze. Beat egg whites to a peak and set aside. Whip cream, adding sugar slowly as it begins to peak. Fold into beaten egg whites. Fold in green food coloring and extract. Fill center of bowl (lined with frozen ice cream) with this mixture, and freeze. Top what will be the bottom (when inverted for serving) with remaining chocolate ice cream. Freeze.

Serve inverted with chocolate or raspberry sauce dripped over.

*\*Superfine sugar can be made in your food processor using steel blade for 30 to 45 seconds.*

**Yield: 12 servings**

Pam Peters (Mrs. Calvin)

## ★ HEAVENLY CHOCOLATE DESSERT SQUARES

- |                                   |  |
|-----------------------------------|--|
| 1 cup flour                       | 1 cup Cool Whip                              |
| 1 stick butter                    | 2 (3¼-ounce) boxes instant chocolate pudding |
| 1 cup chopped nuts, divided       | 3 cups milk                                  |
| 8 ounces cream cheese             | Additional Cool Whip                         |
| 1 cup confectioners sugar, sifted |  |

Blend flour and butter as for pie crust. Stir in ½ cup nuts. Pat into 9x13-inch pan, and bake at 325° for 20 minutes. Cream together cream cheese and sugar. Fold in Cool Whip. Spread on cooled crust.

Mix both boxes of pudding with the milk. Pour over cream cheese layer. When firm, spread with more Cool Whip, and sprinkle with remaining nuts. Chill several hours. Cut into squares.

**Yield: 18 servings**

Carol Moss (Mrs. Gary A.)

### ENGLISH TOFFEE

*Like a pudding!*

2 cups toasted pound cake  
crumbs (cooled)  
1 cup (2 sticks) butter  
2 cups 10X confectioners  
sugar  
3 eggs, separated  
1 teaspoon vanilla

2 squares unsweetened  
chocolate (melted and  
cooled)  
1 cup chopped nuts (pecans)  
Whipped cream  
Additional melted chocolate

Put half of cake crumbs in bottom of 5-inch decorative glass bowl. Cream butter and sugar. Add well-beaten egg yolks, vanilla, melted chocolate and nuts. Beat egg whites until stiff peaks form; fold into sugar mixture. Sprinkle remaining cake crumbs on top. Cover tightly, and refrigerate 24 hours. Decorate with whipped cream, and drizzle with melted chocolate before serving.

**Yield: 6-8 servings**

Carol Murdoch (Mrs. Al)

### STOUFFER'S CHOCOLATE SOUFFLÉ

1/3 cup flour  
2/3 cup sugar  
1/3 cup cocoa  
3/4 teaspoon salt  
1 cup boiling water

3 egg yolks  
1 teaspoon vanilla  
6 egg whites  
Cool Whip or vanilla ice  
cream

Preheat oven to 300°.

Sift flour, sugar, cocoa and salt; add boiling water, and cook over low heat about 3 minutes until thickened, stirring constantly. Add hot mixture to beaten egg yolks. Beat until smooth. Add vanilla. Cool. Beat egg whites stiff; carefully fold in cooled chocolate mixture. Pour into buttered 9x9-inch or 6x10-inch baking dish.

Bake for 1 hour. Cool. Serve with whipped cream or vanilla ice cream, softened.

*This was a famous dessert served in the Stouffer restaurants in Chicago. For a time it could also be purchased in the grocery but was discontinued. Whether through cajolery, or a fee, my husband persuaded the Chef of a Stouffer restaurant to give him the recipe for me.*

**Yield: 8 servings**

Martha Seibert (Mrs. Howard W.)

## SARA'S CHOCOLATE SOUFFLÉ

Butter and sugar to coat pan	4 egg yolks, beaten
3 tablespoons butter	7 egg whites
2 tablespoons flour	¼ teaspoon cream of tartar
1 cup milk	Pinch salt
½ cup sugar	2 tablespoons sugar
½ teaspoon salt	Whipped cream, sweetened
2 squares melted bitter chocolate	

Preheat oven to 375°. Butter and sugar a 2-quart soufflé dish.

In a saucepan, melt butter, and blend in flour. Stirring constantly, gradually add milk to the butter-flour mixture, and cook until thick. Stir in ½ cup sugar, salt and melted chocolate. Add beaten egg yolks. Cool to room temperature. Beat whites until foamy. Add cream of tartar and salt. Beat until soft peaks form. Gradually add 2 tablespoons sugar. Fold ⅓ egg white mixture into chocolate mixture to lighten it. Then fold in remaining egg whites, working quickly so whites do not deflate. Pour into soufflé dish. Draw circle with spatula on top of soufflé, 1 inch in from dish. Bake 45 minutes. Serve immediately with sweetened whipped cream.

**Yield: 4 servings**

Sara Whiting (Mrs. Macauley)

## SIMPLE CHOCOLATE MOUSSE

1 (6-ounce) package of semi-sweet chocolate bits	¼ cup Grand Marnier liqueur
2 tablespoons instant coffee or Sanka	¾ cup of milk
2 whole eggs	Shaved chocolate and whipped cream for garnish

Combine all ingredients but milk in a blender. Bring milk to boil, and pour into blender. Cover. Turn to high speed for two minutes only. Pour into Pyrex cups or crystal goblets. Put in refrigerator for at least four hours. May garnish with shaved chocolate or whipping cream.

**Yield: 4 servings**

Bessie Sapp

### ★ FROZEN CHOCOLATE FRANGOS

*This is a rich dessert. A small serving is sufficient to top off a special dinner. Keep these on hand in the freezer for those times when you have unexpected company for dinner. They will be immediately ready to serve in their paper cupcake liners.*

1 cup butter or margarine	$\frac{3}{4}$ teaspoon peppermint
2 cups sifted powdered sugar	flavoring
4 squares unsweetened	2 teaspoons vanilla
chocolate, melted	1 cup vanilla wafer crumbs
4 eggs	Whipped cream
2 teaspoons vanilla	Maraschino cherries

Using an electric mixer, beat together the butter and powdered sugar until light and fluffy. Add melted chocolate, and continue beating. Add the whole eggs, and continue beating. Then beat in the vanilla and peppermint. The mixture will be light and fluffy. Sprinkle about half the cookie crumbs in each of 18 cupcake paper liners. Spoon the chocolate mixture into the liners, then top with the remaining crumbs. Freeze until firm. When ready to serve, top each with whipped cream and a bright red cherry.

*The success of this recipe lies in continuous beating of the mixture to make it light and fluffy.*

**Yield: 18 servings**

### POTS AU CHOCOLAT

6 ounces semi-sweet	1 tablespoon butter
chocolate	3 eggs, separated
$\frac{1}{4}$ cup strong coffee	2 to 3 tablespoons Meyers
2 tablespoons sugar	dark rum

Break chocolate into pieces and melt over medium heat with coffee and sugar. Remove and cool slightly. Beat in butter then egg yolks, one at a time. Add rum, mixing well. Beat egg whites until stiff and fold in to chocolate, blending evenly. Serve in demitasse cups.

**Yield: 4 servings**

Dorothy Stonecliffe (Mrs. D.W.)



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# CAKES

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## APPLESAUCE CAKE

*An easy dessert!*

1¾ cup flour  
1 teaspoon baking soda  
1 teaspoon cinnamon  
½ teaspoon salt  
½ teaspoon ground cloves

1 cup applesauce  
¾ cup brown sugar  
½ cup corn oil  
½ cup raisins  
½ cup nuts

Preheat oven to 325°. Sift the first 5 ingredients together and add applesauce, brown sugar and oil to the dry ingredients. Add raisins and nuts. Mix well. Bake in greased and floured 9x5-inch loaf pan in preheated oven for 45 to 50 minutes.

**Yield: 10-12 servings**

Treva Lucke (Mrs. Edward)

## APPLE CAKE

2 cups sugar  
1 cup chopped nuts  
4 cups sliced apples  
½ cup oil  
1 teaspoon vanilla  
2 eggs, well beaten

2 cups flour  
1 teaspoon soda  
1¾ teaspoons salt  
2 teaspoons cinnamon  
½ teaspoon ground cloves  
½ teaspoon nutmeg

Preheat oven to 350°. Mix first 6 ingredients and set aside. Sift together the next 6 ingredients and add to apple mixture, blending well. Spread evenly in a greased and floured tube, Bundt or 9x13-inch pan. Bake at 350° for 1 hour.

**Yield: 16-20 servings**

Barbara Bunning (Mrs. Joseph)

### MY GRANDMOTHER'S DRIED APPLE CAKE

1 package dried apples  
1½ cups Alaga syrup  
1½ cups granulated sugar  
⅔ cup butter or shortening  
(if margarine is used, add  
pinch of salt)

¾ cup sour milk or buttermilk  
1½ teaspoons soda  
2 eggs, well beaten  
3 teaspoons cinnamon  
1½ teaspoons cloves  
3 cups flour, sifted twice

#### Icing:

1½ cups sugar  
¼ cup milk (enough to wet)

2 tablespoons butter or  
margarine

Soak the apples overnight. Drain any leftover water and chop until fine. Simmer 2 to 3 hours in the Alaga syrup.

Cream sugar and butter or shortening. Add sour milk to which the soda has been added. Add well beaten eggs, then all spices and apple mixture. Add flour and beat well. Pour into well-greased and floured tube pan or baking pan. Bake for 1 hour at 325°.

For icing, put sugar, milk and butter in saucepan and boil until it reaches the soft ball stage, stirring constantly. Ice cake completely. Icing will harden and help preserve the cake.

**Yield: 12-16 servings**

Edie Franklin  
(Wife of the Reverend Hank Franklin,  
Assistant Rector All Saints Church)



## BANANA SPLIT CAKE

3 sticks butter, softened  
2 cups graham cracker  
crumbs  
2 eggs  
2 cups powdered sugar  
5 bananas, sliced  
Lemon juice

1 (16-ounce) can crushed  
pineapple, drained  
1 large (9-ounce) Cool Whip,  
(NOT real whipped cream)  
1 jar maraschino cherries  
Chopped nuts

Mix 1 stick butter with cracker crumbs. Pat in lightly greased 9x13-inch pan. In a mixing bowl, beat eggs with remaining butter and powdered sugar for 25 minutes with an electric mixer. Spread over graham cracker crust. Cover with sliced bananas which have been dipped in lemon juice. Spread drained pineapple over banana layer. Cover with Cool Whip. Garnish with cherries and chopped nuts. Chill. Cut into squares when ready to serve.

**Yield: 18 servings**

Carol Moss (Mrs. Gary A.)



### HART'S CARAMEL CAKE

*A closely guarded family secret until recently!*

#### **Cake:**

1 stick butter	4 eggs, lightly beaten
1 cup milk	2 cups sugar
2 cups flour	1 teaspoon vanilla
2 teaspoons baking powder	

#### **Icing:**

1 box 4X confectioners' sugar	½ teaspoon salt
⅔ cup evaporated milk	1 stick butter or margarine
½ cup light brown sugar, packed	1 teaspoon vanilla

Preheat oven to 325°.

Grease two 9-inch round cake pans that have been lined with wax paper. Melt butter in milk and set aside. Sift together flour and baking powder. Beat eggs lightly and then add sugar, continuing to beat. Add flour and baking powder, gradually continuing to beat until flour is absorbed. Boil milk and butter. Pour into batter and blend well. Add vanilla. Pour evenly into prepared pans and bake at 325° for 40 to 45 minutes. Cool completely before icing.

For icing, sift powdered sugar and set aside. Place milk, brown sugar, salt and butter in a saucepan and bring to a full boil. Boil for 5 minutes, stirring constantly. Cool slightly and add vanilla. Beat in sink containing ice water until completely cool. Add powdered sugar and blend well. (Add a little milk if icing gets too thick.)

**Yield: 16 servings**

Judith McCarthy (Mrs. Kevin)

## CARROT CAKE

2 cups sugar	Pinch of salt
2 cups flour	1½ cups salad oil
2 teaspoons soda	4 eggs
2 teaspoons cinnamon	3 cups carrots, grated

## Icing:

1 (8-ounce) package cream cheese	2 teaspoons vanilla
½ stick margarine	1 box 4X powdered sugar

Preheat oven to 350°.

Sift all dry ingredients together. Add oil and eggs and mix well. Add carrots and blend thoroughly. Grease and flour 3 cake pans (9 or 10-inch). Fill pans, dividing batter equally. Bake in 350° oven for 20 to 25 minutes. Cool and ice.

To make icing, blend cream cheese and butter thoroughly. Stir in vanilla and all of the sugar, mixing until very smooth.

Ice layers, top and sides of cake.

**Yield: 12-16 servings**

Sayde Daley

## CHEESECAKE CUPCAKES

3 (8-ounce) packages cream cheese	1 cup sugar
5 eggs	½ teaspoon vanilla

## Filling:

1 cup sour cream	¼ teaspoon vanilla
¼ cup sugar	Cherry or strawberry jelly

Preheat oven to 325°.

At room temperature blend cream cheese and eggs together. Beat in sugar and vanilla. Fill paper lined cupcake pans ⅔ full. Bake 35 minutes at 325°. Cool until center falls.

For filling, mix sour cream, sugar and vanilla with a spoon. Put about 1 teaspoon filling into center of fallen cupcakes. Add a little jelly into center. Bake 5 minutes more at 325°. Cool and let set in refrigerator before serving.

**Yield: 18-20 cupcakes**

Pamela Miller (Mrs. Art)

### CHESS CAKE

**1 box yellow cake mix**  
**½ cup softened butter**  
**4 eggs**

**1 (8-ounce) package cream  
cheese**  
**1 box 10X powdered sugar**

Mix together cake mix, butter and 2 eggs. Pat into an oblong baking dish. Spread halfway up sides.

Cream together remaining eggs, cream cheese and sugar and put on top of mixture in pan. Bake at 325° for 25 to 30 minutes or until cream mixture is a light brown color.

Let cool for 30 minutes until firm. Cut into squares.

**Yield: 12 servings**

Ann Fratt (Mrs. C. Frederick)

### CHERRY-COVERED CHOCOLATE CAKE

*The red cherries on top make this a festive dessert  
at Christmas time.*

**1 box devil's food cake mix  
(without pudding)**  
**¾ cup boiling water**  
**1 (3¾-ounce) box cherry  
gelatin**  
**2 envelopes Dream Whip  
(medium size)**

**1 (6¾-ounce) box instant  
chocolate pudding mix**  
**1 (18-ounce) can cherry pie  
filling**

Follow directions on box and bake cake in two 8-inch round pans. Cool for 5 minutes in pans and remove to cake plates. Boil water and stir in cherry gelatin. Dissolve. Slowly pour gelatin water over each cake layer. Cover and chill at least 2 hours in refrigerator. Mix Dream Whip according to directions on box. Gradually add pudding. More milk may be added if needed for a smooth, but not runny, frosting.

Make a 2x1-inch high ring on top of bottom layer with Dream Whip mixture. Spread ½ of the cherry pie filling within the circle. Put the remaining layer on top. Frost the top and sides with the rest of Dream Whip mixture and spread the rest of the pie filling in the center top of the frosted cake. Cover top and refrigerate 1 to 2 hours before serving.

**Yield: 10-12 servings**

Carol Moss (Mrs. Gary)



## CHOCOLATE ICE BOX CAKE

*A family specialty!*

2 (4-ounce) bars German  
chocolate  
4 large eggs, separated  
3 tablespoons granulated  
sugar  
4 tablespoons boiling water

2 or 3 packages (6 per  
package) sponge cake  
dessert shells\*  
 $\frac{1}{2}$  pint heavy cream, whipped  
(for topping)

Melt chocolate in top of double boiler. Mix egg yolks and sugar; when chocolate is melted, stir to make sure all lumps are melted, then add sugar-egg mixture and stir well (remove from heat when adding). Add boiling water, from double boiler, a tablespoon at a time, mixing well after each. Blend well and set aside. Beat egg whites (room temperature) until peaks form. Fold into chocolate mixture. Lightly butter bottom and sides of a 9x9-inch dish. Slice dessert shells into  $\frac{1}{8}$ -inch slices. Line bottom of pan with cut pieces and cover lightly with some of the chocolate; repeat until all cake and chocolate are used, making sure there is enough chocolate to completely cover the top. Place in refrigerator. When it is firm, cover with plastic wrap. Do not serve until next day. Cut in squares and top with unsweetened whipped cream.

*\*Recipe for Hot Milk Sponge Cake on page 294 may be used.*

**Yield: 8-10 servings**

Mary L. Miller (Mrs. A. Ray)



*Deacon Paul Jackson.*

### **\$100.00 CAKE!**

Rich and chocolaty!

**2 cups all-purpose flour**

**1 cup sugar**

**6 tablespoons cocoa (scant ½ cup)**

**2 teaspoons baking soda**

**1 cup Miracle Whip Salad**

**Dressing (not mayonnaise)**

**1 cup water**

Preheat oven to 350°.

Sift together flour, sugar, cocoa and soda. Add Miracle Whip and water. Mix well and bake in greased and floured 9x9-inch pan in 350° oven for 45 minutes.

*Doesn't really need any icing, but a dusting of powdered sugar looks pretty. Creamy fudge or white icing are both suitable, also.*

*The friend who gave me this recipe told me that the friend who gave it to her had bought it from a lady who had enjoyed this rich, moist chocolate cake at the famous Waldorf Astoria. She asked the chef for his recipe which he sent to her table with a bill for \$100.00. Apparently she paid it and sold it to ten friends for \$10.00 each!*

**Yield: 9 servings**

Nancy Neide Johnson (Mrs. George)

### **CHOCOLATE CHIP DATE CAKE**

**1 cup hot water**

**1 package dates, cut in pieces**

**1 teaspoon soda**

**1 cup butter or margarine**

**1 cup sugar**

**2 eggs**

**1¾ cups flour**

**2 teaspoons cocoa**

**¼ teaspoon salt**

**2 teaspoons vanilla**

**1 (6-ounce) package chocolate chips**

**½ cup chopped nuts**

**Powdered sugar**

Preheat oven to 350°. Pour hot water over dates and soda. Let cool.

Cream butter and sugar. Add eggs and mix thoroughly. Sift flour, cocoa and salt together and add to above, along with the date mixture. Blend well and add vanilla. Pour batter in greased and floured 9x13-inch pan. Sprinkle top with chocolate chips and chopped nuts. Bake ½ hour or longer in 350° oven. When cake is cool, sprinkle with powdered sugar.

**Yield: 16-20 servings**

Jo Jones (Mrs. Kennon)

## GENIE'S FAMOUS CHOCOLATE CAKE

3 squares bakers chocolate,  
melted  
½ cup water  
1 cup sugar

1 teaspoon baking soda  
½ cup buttermilk  
1 cup flour, sifted  
1 egg

### Butter Frosting:

3 tablespoons butter  
2 cups confectioners' sugar  
1 tablespoon milk

1 teaspoon lemon juice  
(For chocolate frosting, add 2  
tablespoons cocoa)

Preheat oven to 350°. In a saucepan, melt chocolate, water and sugar together, blending well until sugar dissolves. Mix soda and buttermilk and add to previous mixture. Beat in the flour. Drop whole egg in last and beat. Batter will be thin. Pour into a greased and floured 8x8-inch pan and bake in preheated oven for 25 minutes.

For icing, mix all ingredients together and ice cooled cake. Cut into serving pieces, leaving in the pan.

**Yield: 16 servings**

## SUNSHINE CAKE WITH CHOCOLATE ALMOND FROSTING

1 Angel food cake  
2 giant Hershey bars with  
almonds

3 cups fresh whipping cream

Make a 9-egg angel food cake or buy one made in a store bakery. Cut it in half, horizontally. Set aside.

Melt chocolate bars in the top of a double boiler. Whip the cream until stiff. Fold the cream into the melted (slightly cooled) chocolate.

On a round cake plate, place bottom half of cake, cut side up. Spread frosting on top, one inch thick. Gently place top half of cake on top and spread rest of the frosting quickly on sides and top of cake. Refrigerate 4 hours (6 to 7 hours in humid summer weather). Slice and serve!

**Yield: 12-16 servings**

Becky McCammon (Mrs. Donald)

### SWISS ALMOND CAKE

*No cooking necessary!*

**20 Lady Fingers**

**½ pound butter**

**1 cup sugar**

**4 eggs, well beaten**

**½ teaspoon almond extract**

**2 cups ground almonds**

**(4 packages)**

**1 pint heavy cream, whipped  
and sweetened**

Line bottom and sides of bowl or mold with lady fingers, split in half. Beat butter and sugar until fluffy. Add beaten eggs and almond extract. Stir or beat in ground almonds and mix thoroughly. Pour over lady fingers in bowl, and cover with more lady fingers. Cover with a plate and a heavy weight on top of the plate. Refrigerate 24 hours or more.

To serve, unmold on a plate and frost with whipped cream (may substitute Cool Whip). Slice and serve.

*If using whipped cream, a little rum may be added, if desired.*

**Yield: 6-8 small servings**

Margery Celler (Mrs. Frederic)

### YUM-YUM CAKE

**1 cup flour**

**1 stick butter or margarine**

**1 cup pecans, chopped**

**1 (8-ounce) package cream  
cheese**

**1 cup powdered sugar, sifted**

**1 container Cool Whip,  
divided**

**1 (3-ounce) package instant  
chocolate pudding**

**1 (3-ounce) package instant  
vanilla pudding**

**3 cups milk**

**1 Hershey bar, frozen**

Mix first 3 ingredients together and put in a greased 9x13-inch pan. Bake for 30 minutes in 350° oven. Let cool.

Mix cream cheese and powdered sugar. Fold in 1 cup Cool Whip and spread on cooled crust. Mix chocolate and vanilla puddings with the milk until it is thick. Spread over previous layers. Frost with remainder of Cool Whip and grate the Hershey bar on top. Chill overnight.

*Looks complicated but it is not. Butterscotch may be substituted for the chocolate.*

**Yield: 10-12 servings**

Patricia Hughes

## MEXICAN CHOCOLATE CAKE

*An old favorite with a new taste!*

- |                                 |   |
|---------------------------------|---|
| 1 stick butter or margarine     | 2 cups sugar                            |
| $\frac{1}{2}$ cup vegetable oil | $\frac{1}{2}$ cup sour milk (by         |
| 2 squares unsweetened           | stirring $\frac{1}{2}$ teaspoon vinegar |
| chocolate or 4 tablespoons      | into $\frac{1}{2}$ cup milk)            |
| cocoa                           | 2 eggs, slightly beaten                 |
| 1 cup water                     | 2 teaspoons cinnamon                    |
| 2 cups all-purpose flour        | 1 teaspoon vanilla                      |
| 1 teaspoon baking soda          |   |

### Icing:

- |                             |                            |
|-----------------------------|----------------------------|
| 6 tablespoons milk          | 1 box confectioners' sugar |
| 1 stick butter or margarine | 1 teaspoon vanilla         |
| 4 tablespoons cocoa         | Chopped nuts (optional)    |

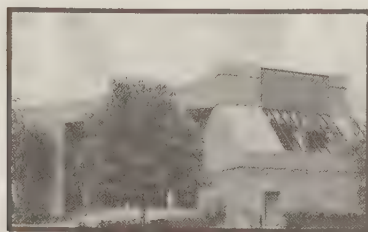
Preheat oven to 350°.

Combine butter, oil, chocolate and water in a saucepan and heat until chocolate is melted. (With cocoa, mix with a wire whisk.) Combine flour, soda, sugar, sour milk, eggs, cinnamon and vanilla in a large bowl, then combine with first mixture. Pour into greased and floured 10x14-inch pan (approximate size). Bake in 350° oven for 35 minutes or until knife comes out clean. Cool and ice.

To make icing, mix first three ingredients in a saucepan. Then add sugar and vanilla and mix well. Nuts may be added to cake or icing as desired.

**Yield: 12 servings**

Sharon Strong (Mrs. Hope, III)



*Winter Park Library.*

### ★ TEXAS SHEET CAKE

#### **Cake:**

<b>2 cups sugar</b>	<b>1 cup water</b>
<b>2 cups flour</b>	<b>2 eggs, beaten</b>
<b>1 stick butter or margarine</b>	<b>½ cup buttermilk</b>
<b>½ cup Wesson oil</b>	<b>1 teaspoon soda</b>
<b>4 tablespoons cocoa</b>	<b>½ teaspoon cinnamon</b>

#### **Chocolate Icing:**

<b>1 stick butter or margarine</b>	<b>1 teaspoon vanilla</b>
<b>3 tablespoons cocoa</b>	<b>1 box 10X confectioners' sugar</b>
<b>1 tablespoon milk</b>	

Preheat oven to 350°. Mix sugar and flour. Bring butter, Wesson oil, cocoa and water to a boil. Pour this over the sugar and flour mixture. Beat well. Add the beaten eggs, buttermilk, soda and cinnamon. Mix thoroughly and bake for 30 minutes in 350° oven, using two 8x8-inch pans or one 9x13-inch pan, greased and floured.

For icing, bring butter, cocoa and milk to a boil. Add vanilla and sugar. Mix well. Spread on warm cake. Cool and cut in squares to serve.

**Yield: 16-20 servings**

Mary C. Tomlinson (Mrs. H.R.)

### QUICKIE CHOCOLATE CAKE

*Good and easy!*

<b>1 cup sugar</b>	<b>1 cup milk (soured with 1</b>
<b>Piece of butter or margarine,</b>	<b>teaspoon vinegar)</b>
<b>size of an egg</b>	<b>1 teaspoon soda (put in milk)</b>
<b>1 egg</b>	<b>½ teaspoon salt</b>
<b>1¼ cups flour</b>	<b>1 teaspoon vanilla</b>
<b>½ cup cocoa</b>	

Mix together and put in 9x9-inch pan that has been greased and floured. Bake at 350° until toothpick come out clean (about 30 minutes).

**Yield: 9 servings**



## CHOCOLATE ANGEL FOOD CAKE

*My father's all-time favorite!*

$\frac{3}{4}$ cup sifted cake flour	1½ cups egg whites
1½ cups plus 2 tablespoons sugar, divided	(approximately 1 dozen)
$\frac{1}{4}$ cup cocoa	$\frac{1}{4}$ teaspoon salt
1½ teaspoons cream of tartar	1½ teaspoons vanilla

### Chocolate Fluff:

3 cups heavy cream	$\frac{3}{4}$ cup cocoa
1½ cups confectioners' sugar	Dash salt

Preheat oven to 375°.

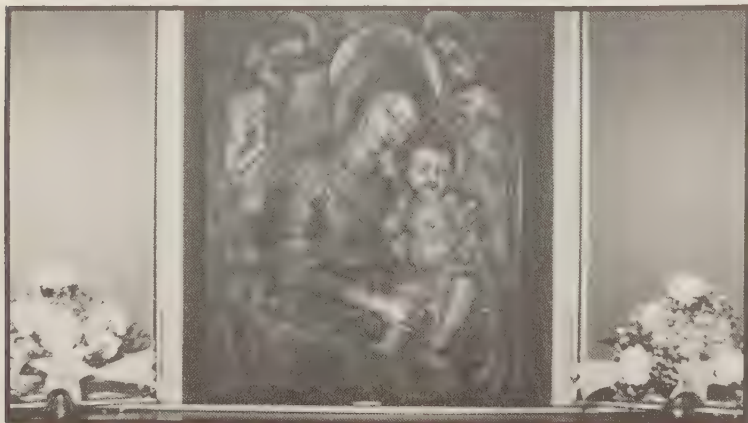
Sift flour,  $\frac{3}{4}$  cup plus 2 tablespoons sugar and cocoa together. Set aside. In large stainless steel mixing bowl, add the cream of tartar, egg whites, salt and vanilla. Beat with whip until foamy. Gradually add remaining  $\frac{3}{4}$  cup sugar, 2 tablespoons at a time. Continue beating until very firm. Gradually sift in flour mixture and fold until completely blended. Fill large ungreased tube pan and bake in 375° oven for 30 to 35 minutes. Turn upside down to cool.

To make Chocolate Fluff, beat cream until it holds peaks. Add sifted sugar and cocoa. Beat together to blend well.

When cake is cooled, remove from pan and cut into thirds. Spread Chocolate Fluff between layers, then ice top and sides completely. Refrigerate until serving time.

**Yield: 12 servings**

Sharon Strong (Mrs. Hope, III)



## CAKES

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### CHOCOLATE CRAZY CAKE

<b>3 cups flour</b>	<b>¾ cup oil</b>
<b>2 cups sugar</b>	<b>2 tablespoons vinegar</b>
<b>2 teaspoons soda</b>	<b>1 teaspoon vanilla</b>
<b>1 teaspoon salt</b>	<b>2 cups water</b>
<b>6 tablespoons dry cocoa</b>	

Preheat oven to 350°. Sift flour, sugar, soda, salt and cocoa into a 9x13-inch ungreased baking pan. Make three depressions in the ingredients and fill them with the oil, vinegar and vanilla which have been thoroughly mixed together. Pour 2 cups of water over the top of all ingredients and stir until mixed thoroughly. Bake for 30 to 35 minutes at 350° until center springs back when touched.

*This recipe came from a veteran missionary who didn't like mess, fuss or dirty dishes. Perfect for men to prepare because it is all done in the baking dish and popped into the oven. This is also an eggless cake and so easy to do!*

**Yield: 12-16 servings**

Laurel Saint John

### PERSIMMON CAKE

*Great in the Fall!*

<b>2½ cups sugar</b>	<b>¼ teaspoon ground cloves</b>
<b>1½ cups shortening</b>	<b>2 teaspoons baking soda</b>
<b>3 eggs</b>	<b>3 cups nuts and dates</b>
<b>2½ cups flour</b>	<b>combined, chopped</b>
<b>1 teaspoon salt</b>	<b>2 cups raisins</b>
<b>3 teaspoons cinnamon</b>	<b>2 cups very ripe persimmons</b>
<b>2 teaspoons allspice</b>	<b>1 teaspoon vanilla</b>

Preheat oven to 350°.

Cream together sugar and shortening. Then add eggs, one at a time. Mix all dry ingredients together and add to egg mixture. Stir in nuts and dates, raisins and persimmons and blend until smooth. Add vanilla and mix well. Grease and flour two 9x5-inch loaf pans or one Bundt pan and bake at 350° for 1¼ hours or until done.

**Yield: 10-12 servings**

Sharon Strong (Mrs. Hope, III)

## ★ JAM CAKE

3 sticks butter or margarine  
 1 cup sugar  
 6 eggs  
 4 cups flour  
 2 tablespoons cinnamon  
 1 teaspoon nutmeg

1 tablespoon allspice  
 1 teaspoon soda  
 6 tablespoons buttermilk  
 2 cups seedless blackberry jam  
 ½ cup whiskey

**Icing:**

2 cups brown sugar  
 1 cup milk  
 1 teaspoon soda

1 stick butter or margarine  
 1 teaspoon vanilla

Preheat oven to 300°.

Cream butter and sugar. Add eggs, one at a time, beating after each. Sift flour and spices together and mix into batter. Mix soda with buttermilk and add to above. Mix in the jam and whiskey, blending well. Bake in well-greased and floured tube pan in 300° oven for 2 hours. Cool and ice.

To make icing, bring sugar and milk to a boil. Add soda and butter. Cook to soft ball stage. Add vanilla and beat to cool. Pour over cake.

**Yield: 16-20 servings**

Sadye Daley



*Five bishops (above), all with long association with this parish, participated in the Golden Anniversary Choral Eucharist on Friday evening, May 17, 1974. They are (l-r): The Right Reverends Wm. Loftin Hargrave, Bishop of Southwest Florida; Henry Irving Louttit, Retired Bishop of South Florida; Wm. Hopkins Folwell, Bishop of Central Florida; James Loughlin Duncan, Bishop of Southeast Florida, and George Paul Reeves, Bishop of Georgia.*

### MOTHER MORGAN'S QUICK CAKE

<b>½ cup butter</b>	<b>½ cup milk</b>
<b>1 cup sugar</b>	<b>1 egg, slightly beaten</b>
<b>1⅔ cups flour</b>	<b>1 teaspoon vanilla</b>
<b>2 teaspoons baking powder</b>	

Preheat oven to 375°.

Cream butter and sugar. Sift flour and baking powder together and add to creamed mixture alternately with the milk. Add slightly beaten egg and vanilla. Pour batter into a greased and floured 8x8-inch pan and bake for 40 minutes. Ice as desired or leave plain.

**Yield: 8 servings**

Edith Neide (Mrs. Butler)

### ★ RUSSIAN TEA CAKES

<b>1 cup soft butter</b>	<b>½ teaspoon salt</b>
<b>½ cup 4X confectioners' sugar, sifted</b>	<b>¾ cup nuts, finely chopped</b>
<b>1 teaspoon vanilla</b>	<b>Additional confectioners' sugar</b>
<b>2¼ cups Gold Medal flour, sifted</b>	

Mix butter, sugar and vanilla, then sift in flour and salt. Blend well. Mix nuts into dough thoroughly. Chill. Roll with hands into 1-inch balls. Place 2½ inches apart on ungreased baking sheet. Bake until set, but not brown, in 400° oven about 10 to 12 minutes. While still hot, roll in powdered sugar. When completely cool, roll again.

**Yield: 4 dozen**

Ginny Minnigan (Mrs. Joseph)

## CLARIDGE'S SEED CAKE

1 cup butter  
1 cup sugar  
5 eggs  
2 cups sifted flour

½ teaspoon salt  
1 teaspoon baking powder  
1 to 2 tablespoons caraway  
seeds

Preheat oven to 350°.

Cream butter and sugar together. Add eggs, 1 at a time, beating thoroughly after each. Add rest of ingredients and beat 4 or 5 minutes by hand or electric mixer on low speed. Pour batter into greased and floured 9-inch tube pan. Bake in 350° oven for 45 minutes or until cake tests done with a straw (comes out clean when inserted).

*This Seed Cake recipe came from Claridge's of England. It is the same cake that has been served there for many years for High or Low Tea. My grandmother always had it to serve every afternoon for Low Tea and it was brought from England to Canada by my family in 1884.*

*Low Tea is when neighbors drop in. High Tea is when we use our very best china and linens and have a party.*

**Yield: 12-16 servings**

Esther Duggan



*The Trinity Window.*



### HOT MILK SPONGE CAKE WITH BROILED TOPPING

2 extra large eggs (at  
room temperature)  
1 cup granulated sugar  
1 cup all-purpose flour  
1 teaspoon baking powder

¼ teaspoon salt  
1 teaspoon vanilla  
½ cup milk  
2 tablespoon butter or  
margarine

**Broiled Topping:**

5 tablespoons butter, melted  
8 tablespoons dark brown  
sugar (firmly packed)

3 tablespoons half and half  
or milk  
1 cup pecans, finely chopped

Preheat oven to 350°. Grease and flour 9x9x2-inch pan and set aside. In a large mixer bowl, add the eggs and beat at high speed for 5 minutes, scraping sides from time to time. At lower speed add the sugar slowly. Increase speed and beat for 6 more minutes, scraping sides. Sift flour, baking powder and salt together three times. Add to egg-sugar mixture and blend well. Add vanilla. Heat milk and butter together until very hot (do not boil). Stir to blend and add all at once while mixing at a low speed. Thoroughly blend. Pour into prepared pan. Bake in preheated oven for 20 to 30 minutes or until done (top springs back when touched).

For Broiled Topping, melt butter in saucepan while cake is baking. Add brown sugar and half and half. Mix well. Bring to a boil, stirring and blending constantly. Remove from heat and add pecans. Set aside until cake is done. As soon as cake is removed from the oven, cover the entire top with this mixture. Return to oven and broil for 1 to 2 minutes. Watch closely. It should bubble a little but not brown. Cool in pan and cut in squares to serve.

*This is an excellent sponge cake and can be used for larger cakes (see Chocolate Ice Box Cake, page 283) by adjusting the recipe and omitting the broiled topping. It freezes well with or without the topping.*

**Yield: 16 servings**

Mary L. Miller (Mrs. A. Ray)



## ★ TEN DAY FRIENDSHIP CAKE

Cover tightly for the 10-day period. Do not refrigerate this batter.

**Day 1:** In a 2-quart mixing bowl, mix 1 cup each of all-purpose flour, sugar and milk.

**Days 2, 3 and 4:** Stir once.

**Day 5:** Add 1 cup each of all-purpose flour, sugar and milk.

**Days 6, 7, 8 and 9:** Stir once.

**Day 10:** Take out 3 cups of batter and give to friend(s) with the recipe.

To the remainder of the batter add:

<b>1 cup sugar</b>	<b>3 teaspoons baking soda</b>
<b><math>\frac{2}{3}</math> cup oil</b>	<b>2 teaspoons cinnamon</b>
<b>2 eggs</b>	<b>2 teaspoons vanilla</b>
<b>2 cups all-purpose flour</b>	<b><math>\frac{1}{2}</math> teaspoon salt</b>

Mix well and stir in:

<b><math>\frac{1}{2}</math> cup chopped nuts</b>	<b>1 (12-ounce) can crushed</b>
<b><math>\frac{1}{2}</math> cup raisins</b>	<b>pineapple, drained</b>

Put in greased and floured 9x13-inch pan. Mix the following ingredients together and sprinkle over batter in the pan:

<b><math>\frac{1}{2}</math> cup butter</b>	<b>1 tablespoon all-purpose flour</b>
<b>1 cup brown sugar, packed</b>	

Bake at 350° for 50 minutes.

*Best cooked in cool or winter months.*

**Yield: 20-24 pieces**

### ★ WONDERFUL WEDDING CAKE

*Wonderful! Wonderful! for Birthdays and other Special Occasions too!*

2 cups (1 pound) butter  
2 cups (1 pound) granulated  
sugar  
9 large eggs  
1 teaspoon vanilla

½ teaspoon mace  
4 cups (1 pound) all-purpose  
flour, sifted  
½ teaspoon salt  
½ teaspoon cream of tartar

Cream the butter and sugar together well. Beat in the eggs, one at a time; beat after each addition. Add in the vanilla and the mace.

Sift the flour before measuring it, then resift it with the salt and the cream of tartar. Mix the flour into the creamed mixture until it is thoroughly blended.

Pour the batter into 2 greased and floured 10-inch round cake pans. Bake in a slow oven at 325° for about 45 minutes or until inserted knife comes out clean. Cool 15 minutes, remove carefully from pans and allow to cool completely before frosting (see recipe on page 298).

*Variations: In a food processor with the steel blade, chop 1 (8-ounce) package dried apricots. Pour in a mixing bowl and add 1 (8-ounce) box of chopped dates. Mix together well, then pour ½ cup of light rum over the apricots and dates and mix again (may add more rum, if needed or desired). Cover bowl (so rum will not evaporate) and let stand several hours (overnight, if possible), stirring and tossing occasionally, until fruit has absorbed the rum. Fold into prepared cake batter and mix well. Add 1 to 2 cups chopped pecans (as desired) and mix until all ingredients are evenly blended. Pour into prepared cake pans and bake as directed, increasing baking time 10 to 15 minutes as needed.*

**Yield: 20-24 servings**

Shannon Gridley (Mrs. William)



## ★ WHITE FRUIT CAKE

*A wonderful holiday gift — even for those who don't like fruitcake!*

1 cup sugar  
 ½ pound butter  
 5 large eggs  
 ½ ounce lemon extract  
 ½ ounce vanilla extract  
 1¾ cups all-purpose flour  
 ½ teaspoon baking powder  
 1 pound candied cherries, cut  
 in halves

1 pound candied pineapple,  
 chopped  
 4 cups pecans, chopped  
 Decoration: whole red and  
 green candied cherries, red  
 and green candied pine-  
 apple rings, pecan halves

Grease one large tube pan (or 5 small 1-pound loaf pans) and line with wax paper on the bottom. Set aside.

Using an electric mixer, cream sugar and butter together well. Add eggs, one at a time, beating after each addition. Add extracts, mixing thoroughly.

Sift flour and baking powder together and fold into creamed mixture until all traces of flour have disappeared. Add cherry and pineapple pieces (may toss pieces in a little of the flour first for easier mixing), then fold in the nuts. Stir well to obtain an even consistency throughout. Pour into prepared pan(s). Decorate with cherries, pineapple rings and pecan halves. Bake in cold oven (not preheated) at 250° for 3 hours (2½ hours if using small loaf pans). Cool completely before removing from pans. Stores well in plastic wrap and/or aluminum foil in cake tins. May be refrigerated. Cut in small pieces to serve.

*Can also be baked in miniature muffin pans (with miniature cupcake liners). Decorate with cherry or pecan halves. Reduce cooking time to 2 hours.*

**Yield: 24 (or more) servings**

Shannon Gridley (Mrs. William)

### ★ SIMPLY SCRUMPTIOUS ICING

2 sticks (1 cup) butter  
 $\frac{1}{2}$  cup Crisco shortening  
4 (1-pound) boxes 10X  
confectioners' sugar, sifted  
 $\frac{1}{2}$  to 1 cup rum or hot water  
(adjust as needed)

1 tablespoon vanilla  
Pecans, walnuts, toasted  
almonds, coconuts, candied  
cherry halves

In a heavy duty electric mixer, beat butter and Crisco together well. Alternately add sugar and liquid(s) beating constantly and adjusting mixer speed from low to high between additions so sugar will be thoroughly blended. Add vanilla and beat another 3 to 5 minutes. Fold in nuts, coconut, fruit, cocoa, etc, if desired. Mix well and ice cake. This recipe provides enough icing for the crumb layer, the complete cake and any decorations. Leftover icing can be stored (covered) in refrigerator for up to 2 weeks and "restored" with a few drops of hot water. Beat 2 to 3 minutes on high speed with electric mixer.

**Yield: 10 or more cups**

Shannon Gridley (Mrs. William)



*"Preparation For A Banquet" by Eppy Kiger.*

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# COOKIES

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## ANN'S FAVORITE CHOCOLATE CHIP COOKIES

1 stick butter or margarine  
1 cup Crisco shortening  
1 cup white sugar  
1 cup brown sugar  
2 eggs  
1 teaspoon vanilla  
2 cups presifted flour

1 teaspoon salt  
1 teaspoon baking soda  
2 cups oatmeal (instant or  
regular)  
1 (6-ounce) package chocolate  
bits  
½-1 cup chopped pecans

Preheat oven to 350°. Cream butter and Crisco with the sugars. Beat in eggs and vanilla. Add flour which has been sifted with baking soda and salt. Stir in oatmeal, chocolate bits and pecans. Drop by large teaspoonfuls onto an ungreased cookie sheet. Bake at 350° for 12 minutes.

**Yield: 4 dozen**

Ann Pharr

## RITZ CRACKER COOKIES

1 can sweetened condensed  
milk  
1 cup chopped dates

½ cup chopped nuts  
1 package Ritz crackers

### **Frosting:**

2 cups sifted confectioners  
sugar  
¼ cup soft butter

¼ teaspoon salt  
1 teaspoon vanilla  
3 to 4 tablespoons milk

Preheat oven to 325°. Mix condensed milk, dates and nuts together. Cook in double boiler until thick. Spread on Ritz crackers. Bake on cookie sheet for 10 minutes. Cool.

For frosting, cream together sugar and butter. Add salt, vanilla and milk and beat until smooth. Spread on cooled crackers.

**Yield: 6 dozen**

Ruth Taeger

### TOWN HOUSE COOKIES

**1 bar almond bark**

**1 jar peanut butter**

**1 box Town House crackers**

Melt almond bark in 200° oven.

Put two Town House crackers together with peanut butter. Dip in melted almond bark, and place on wax paper to harden.

**Yield: 1 to 2 dozen**

**Ruth Taeger**

### GOLIATH COOKIES

**½ cup butter or margarine**

**6 cups quick or old-fashioned  
oats, uncooked**

**1½ cups sugar**

**1½ cups brown sugar, firmly  
packed**

**1 (6-ounce) package (1 cup)  
semi-sweet chocolate  
morsels**

**4 eggs**

**1 teaspoon vanilla**

**2½ teaspoons baking soda**

**2 cups chunky-style peanut  
butter**

Preheat oven to 350°. In 8-quart pan, beat together butter and sugars. Blend in eggs and vanilla. Add peanut butter; mix well. Stir in oats, chocolate morsels and soda; mix well. Drop by scant ¼ cup 4 inches apart onto ungreased cookie sheet. Flatten with a fork to 2½ inches in diameter. Bake at 350° for 10 to 12 minutes. Cool 1 minute on cookie sheet; remove to wire cooling rack. Store tightly covered. Makes 4½ dozen colossal cookies.

*To freeze dough, measure ½ cup dough for each cookie. Place on cookie sheet; do not flatten. Freeze until firm, and store in freezer in plastic bags. When ready to bake, place dough on ungreased cookie sheet and let stand at room temperature. Flatten with fork and bake as directed.*

*Variation: For smaller cookies, drop dough by rounded tablespoons and flatten to 1¼-inch diameter. Bake at 375° for 8 to 10 minutes. Makes about 9 dozen.*

**Yield: 4½ dozen large or 9 dozen small**

**Roy Morgan**



## MOCHA COOKIES

1½ cups flour, sifted  
 ½ cup sugar  
 ¼ teaspoon salt

2 teaspoons instant coffee  
 1 cup butter  
 ½ cup chopped walnuts

Preheat oven to 300°. Sift dry ingredients. Cut in butter. Make into small balls, and roll in chopped walnuts. Place on ungreased cookie sheet. Flatten with bottom of glass which has been dipped in sugar. Bake for 20 minutes

**Yield: 4 dozen**

Ruth Taeger

## GINGERSNAPS

1½ cups shortening  
 3 cups sugar, divided  
 2 eggs, beaten  
 ½ cup molasses  
 4 cups flour

½ teaspoon salt  
 2 teaspoons soda  
 1 tablespoon cinnamon  
 2 teaspoons cloves  
 1 teaspoon ginger

Preheat oven to 375°. Cream shortening and 2 cups sugar. Add eggs, and mix. Add molasses, and mix. Sift next 6 ingredients together, and add to mixture. Beat well. Drop by teaspoonfuls into remaining sugar. Gently form into balls. Place on greased cookie sheet. Bake 12 to 15 minutes.

**Yield: 8 dozen**

Mary Ann Williams

## POTATO CHIP COOKIES

2 sticks butter or margarine  
 ½ cup sugar  
 1 teaspoon vanilla

1½ cups flour  
 ¾ cup crushed potato chips  
 1 cup powdered sugar

Preheat oven to 325°. Cream butter and sugar until white and thick. Add vanilla and flour. Mix thoroughly. Add potato chips. Drop by teaspoonfuls on cookie sheet. Bake at 325° for 12 to 15 minutes until golden brown. When cool, sift powdered sugar over tops.

**Yield: 5 dozen**

Mary C. Tomlinson (Mrs. H.R.)

### PECAN SQUISHIES

**2 cups light brown sugar**  
**2 sticks butter, melted**  
**2 eggs, beaten**  
**1 teaspoon vanilla**

**1¼ cup all-purpose flour**  
**1 teaspoon baking powder**  
**1 teaspoon salt**  
**1 cup pecans, chopped**

Combine sugar, butter, eggs and vanilla. Sift flour, baking powder and salt and fold into butter mixture. Stir in nuts, and mix well.

Pour into 9x13-inch generously-greased baking dish. Bake 45 minutes at 300°. Cut into small squares and serve or freeze.

**Yield: 45 squares**

Letty Hurst (Mrs. John)

### PECAN SQUARES

#### **Crust:**

**1 cup butter**  
**2 cups flour**

**½ cup powdered sugar**

#### **Filling:**

**1 cup butter, melted**  
**1½ cups dark brown sugar**  
**¼ cup honey**

**½ pound pecan pieces**  
**(add more if you like)**

Preheat oven to 350°. Cream together all ingredients for crust. Press into 9x13-inch pan. Bake at 350° for 15 minutes.

To make filling, put butter, sugar and honey in saucepan. Bring to a boil over medium heat. Reduce heat to low, and stir for 3 minutes. Remove from heat. Add pecans, and pour mixture over the baked crust. Bake at 350° for 12 to 15 minutes.

Let cool before cutting into squares.

**Yield: 4 dozen**

Elsa Johnson (Mrs. Everett)

## MINIATURE PECAN TASSIES

### **Crust:**

**1 (3-ounce) package cream  
cheese**

**1 cup sifted flour  
1 stick butter**

### **Filling:**

**1 egg, beaten  
¾ cup light brown sugar  
1 tablespoon soft butter**

**1 tablespoon vanilla  
⅔ cup chopped pecans**

Preheat oven to 325°. Have all ingredients for the crust at room temperature. Mix cream cheese, flour and butter together. Chill 2 hours. Pinch off dough and shape into 2 dozen 1-inch balls. Place each in 1¾-inch muffin tin and, with thumb, press against bottom and sides. Set aside.

Mix all filling ingredients together, and fill each tassie ¾ full. Bake at 325° for 25 minutes. Cool. Remove by running sharp knife around edge and lifting out.

**Yield: 2 dozen**

## CHINESE NOODLE COOKIES

**2 sticks butter or margarine  
½ cup sugar  
½ teaspoon vanilla extract  
1½ cups flour  
⅛ teaspoon salt**

**1½ cups Chinese noodles,  
crushed  
½ cup finely chopped or  
grated pecans**

Preheat oven to 350°. Cream butter or margarine until fluffy. Add sugar and mix well. Add vanilla. Combine all dry ingredients together. Gradually add to creamed mixture. Chill for 4 hours. Drop half teaspoons of dough on ungreased cookie sheet. Press flat with the bottom of a glass which has been dipped in sugar. Bake at 350° for 8-10 minutes. Cool thoroughly. Store in tin, and they will stay fresh for a long time.

**Yield: 6 dozen**

Emily Griffith (Mrs. Harry)

### PEANUT BUTTER COOKIES

<b>1/3 box graham crackers, crushed (Nabisco 1-pound box contains 3 packages)</b>	<b>1 cup peanut butter</b>
<b>2 sticks melted butter or margarine</b>	<b>1 (1-pound) box powdered sugar</b>
	<b>1 (12-ounce) bag chocolate chips</b>

Place crushed crackers in bowl. Add melted butter or margarine and peanut butter. Mix well. Add sugar and mix. Pat into 9x13-inch baking pan. Put into refrigerator.

Melt chocolate chips. Spread over cooled graham cracker mixture. Place back in refrigerator. Cut into squares at room temperature.

**Yield: 2 dozen**

Dorothy Wellman (Mrs. Robert)

### MARNOCK COOKIES

<b>1 1/2 cups brown sugar</b>	<b>1/2 teaspoon nutmeg</b>
<b>1 cup shortening</b>	<b>1/2 teaspoon cinnamon</b>
<b>3 eggs</b>	<b>1/2 teaspoon cloves</b>
<b>1 1/2 tablespoons hot water</b>	<b>1/2 teaspoon allspice</b>
<b>1/2 teaspoon soda</b>	<b>1 cup chopped nuts</b>

Preheat oven to 350°. Cream sugar and shortening together. Add eggs and mix well. Stir in hot water and soda. Add and mix cinnamon, nutmeg, cloves and allspice. Fold in nuts. Drop by teaspoonfuls on ungreased cookie sheet. Press out with your fingers (dampen with water to keep from sticking). Bake at 350° for 8 minutes.

**Yield: 4 dozen**

Kathleen Marnock

## GRANDMA'S CUT-OUT COOKIES

<b>½ cup butter, softened</b>	<b>2 eggs, unbeaten</b>
<b>½ teaspoon salt</b>	<b>2 cups all-purpose flour, sifted</b>
<b>½ teaspoon grated lemon rind</b>	<b>1 teaspoon baking powder</b>
<b>½ teaspoon nutmeg</b>	<b>½ teaspoon salt</b>
<b>1 cup sugar</b>	<b>1 egg white, unbeaten</b>

Preheat oven to 350°. Combine first 6 ingredients and beat thoroughly. Stir flour with baking powder and soda. Add to sugar and egg mixture to form a dough. Shape into ball and chill. Roll portions of dough ⅛ inch thick on floured board. Cut with cookie cutters. Brush with unbeaten egg white and decorate as desired. Bake for 8 to 12 minutes on greased cookie sheet.

**Yield: 5 to 6 dozen**

DeeAnn and Marcia Thomas

## CHRISTMAS WREATH COOKIES

<b>1 stick butter or margarine</b>	<b>4 cups cornflakes</b>
<b>35 large marshmallows</b>	<b>1 package cinnamon candies</b>
<b>1 teaspoon vanilla</b>	<b>("red hots")</b>
<b>1 teaspoon green food coloring</b>	

In a large saucepan, melt the butter and marshmallows. Add vanilla and food coloring, then stir in cornflakes. Mix well, and drop by rounded teaspoonfuls onto waxed paper. Using buttered fingers, make a hole in the center of the mounded "dough" so cookie looks like a wreath. Place 3 "red hots" on each cookie to represent holly berries. Let set. Arrange on platter and serve. (These will become soggy easily, so best served right away.)

**Yield: 3 dozen**

## DATE ROLLS

<b>1 stick butter or margarine</b>	<b>2 cups Rice Krispies</b>
<b>1 cup sugar</b>	<b>1 ¼ cups coconut</b>
<b>1 egg</b>	<b>1 (8-ounce) package chopped</b>
<b>½ cup chopped nuts (walnuts</b>	<b>dates</b>
<b>or pecans)</b>	

Cream butter (or margarine) and sugar together. Add egg, and mix well. Cook over low heat for about five minutes, stirring constantly. Let cool, and add nuts and Rice Krispies. Shape into balls and then roll in coconut.

Pat on cookie sheet, and place in refrigerator to “set” before serving or storing.

**Yield: 3 to 4 dozen**

Marion MacKinnon (Mrs. William)

## WAIOLI DATE BARS

### **Crust:**

<b>1 ½ cups flour, sifted</b>	<b>¾ cup melted butter</b>
<b>½ teaspoon soda</b>	<b>1 ½ cups brown sugar</b>
<b>⅔ cup rolled oats (raw)</b>	<b>Pinch of salt</b>

### **Filling:**

<b>2 cups pitted dates</b>	<b>½ cup water</b>
<b>¼ cup sugar</b>	<b>1 tablespoon flour</b>

Preheat oven to 300-325°. Combine the crust ingredients together, and divide into 2 equal parts.

For filling, cook together the dates, sugar, water and flour. Stir over low fire until mushy. Put half the crust mixture into a papered and greased 13x9-inch pan. Pour the date filling in pan, spreading evenly, and then cover with the rest of the crust mixture.

Bake in slow oven 300°-325° for nearly an hour. Cut into squares or strips to serve.

*Rich, delicious and sticky. Be sure to have a plate or napkin under them! There is nothing more delicious than the GENUINE Waioli Date Bars!*

**Yield: 4 dozen**

Marion W. McDonald (Mrs.)



## **COCO-NUTTY BARS**

<b>½ cup light brown sugar, packed</b>	<b>2 tablespoons flour</b>
<b>½ cup butter</b>	<b>½ teaspoon baking powder</b>
<b>1 cup flour</b>	<b>½ teaspoon salt</b>
<b>½ cup coconut</b>	<b>1 teaspoon vanilla</b>
<b>1 cup brown sugar</b>	<b>2 eggs, well-beaten</b>
	<b>1 cup chopped pecans</b>

Preheat oven to 300°. Grease a 9x9-inch baking pan thoroughly. Blend sugar and butter. Work in flour, and pat firmly in pan. Bake 20 minutes at 300°. Remove pan and increase heat to 350°. Mix together remaining ingredients and pour over the baked crust. Return to oven and bake 20 minutes more at 350°. Cut into 1½x3-inch bars while still warm.

**Yield: 18 bars** Carol Moss (Mrs. Gary)

## **SEVEN LAYER BARS**

<b>1 stick butter or margarine</b>	<b>1 (6-ounce) package chocolate bits</b>
<b>1 cup graham cracker crumbs</b>	<b>1 cup chopped pecans</b>
<b>1 (6-ounce) package butter scotch bits</b>	<b>1 can sweetened condensed milk</b>
<b>1 cup flaked coconut</b>	

Preheat oven to 325°. Melt butter in bottom of oblong 12x7x2-inch baking dish. Layer graham cracker crumbs over melted butter. Layer rest of ingredients in order one on the other. Bake at 325° for 30-35 minutes. Cool before cutting.

**Yield: 4 dozen** Dorothy Weber (Mrs. Donald R.)

### COCONUT CHIP BOATS

1 stick butter, melted  
1½ cups graham cracker  
crumbs  
1 cup chopped nuts  
1 cup chocolate chips

1⅓ cups (3½-ounces) flaked  
coconut  
1⅓ cups (15-ounces)  
sweetened condensed milk

Preheat oven to 350°.

Pour butter into a 9x13-inch pan; tilt to cover bottom evenly. Sprinkle with cracker crumbs, then the nuts, chocolate chips and coconut. Pour milk evenly over all. Bake until lightly browned on top, about 25 minutes. Cool 15 minutes; cut and remove to finish cooling.

*Tastes better if cooled thoroughly.*

**Yield: 18-24 bars**

Ann Fratt (Mrs. C. Frederick)

### DOUBLE CHOCOLATE WALNUT BROWNIES

*Delicious!*

1 cup butter  
4 ounces baking chocolate  
2 cups sugar  
3 eggs  
1 teaspoon vanilla extract

1 cup flour, sifted  
1½ cups chopped walnuts (or  
pecans) divided  
1 cup chocolate chips

Preheat oven to 350°. Melt butter and baking chocolate in medium saucepan. Remove from heat. Beat in sugar. Add eggs one at a time, beating well after each addition. Stir in vanilla, flour and 1 cup of the nuts. Spread in greased 9x13-inch pan.

Combine remaining ½ cup nuts with chocolate chips. Sprinkle over top of mixture in pan, pressing down lightly. Bake at 350° for 35 minutes. Cool completely in pan. Cut into bars.

**Yield: 2-3 dozen**

Andrea Harding

## MOLLY MAGEE'S BROWNIES

<b>2 sticks butter</b>	<b>2 cups sugar</b>
<b>4 squares unsweetened chocolate</b>	<b>2 teaspoons vanilla</b>
<b>4 eggs, beaten</b>	<b>1½ cups flour</b>

### Icing:

<b>1 (1-pound) box confectioners' sugar</b>	<b>2 sticks butter or margarine</b>
<b>5 tablespoons cocoa</b>	<b>1 to 2 tablespoons milk (as needed for consistency)</b>

In a saucepan, melt butter and chocolate, stirring until smooth. Cool. Beat eggs and sugar together and add to chocolate mixture. Beat until thoroughly blended. Add vanilla and fold in flour. Mix well. Bake in a greased 9-inch square pan at 350° for 20 minutes.

Combine icing ingredients until smooth. Frost cooled brownies.

**Yield: 16 (2¼-inch) brownies**

Letty Hurst (Mrs. John)

## BUTTERSCOTCH BROWNIES

<b>1 egg</b>	<b>1 pinch baking soda</b>
<b>1 cup dark brown sugar</b>	<b>1 cup nuts (pecans are best)</b>
<b>1 cup flour</b>	

Preheat oven to 325°. Beat egg, then slowly add sugar. Beat in flour gradually. Sprinkle soda on nuts, and add to mixture.

Spread in greased square 9x9 inch pan. Bake at 325° for 25 minutes. Cut in squares while hot.

**Yield: 3 dozen**

Edith Neide (Mrs. Butler)

### CREAM CHEESE SQUARES

<b>1 box yellow cake mix</b>	<b>1 egg</b>
<b>1 stick, butter or margarine, softened</b>	<b>1 cup broken pecans</b>

#### **Topping:**

<b>1 (8-ounce) package cream cheese</b>	<b>1 (1-pound) box powdered sugar, sifted</b>
<b>2 eggs, beaten</b>	

Preheat oven to 350°. Thoroughly mix together cake mix, butter, eggs and pecans. Press into buttered 9x13-inch glass baking dish.

Mix cream cheese, eggs and powdered sugar together. Pour over cake mixture. Bake at 350° for 35 to 40 minutes or until light brown on top. Cool before cutting into squares.

**Yield: 4 dozen**

Marilyn Hughes (Mrs. Jerry)

### CREAM CHEESE ROLL-UPS

<b>1 cup butter</b>	<b>¼ teaspoon salt</b>
<b>8 ounces cream cheese</b>	<b>1 to 2 packages pitted dates</b>
<b>2 cups all-purpose flour, sifted</b>	<b>Confectioners' sugar</b>

Cream butter and cream cheese together. Slowly add flour and salt, mixing to dough consistency. Wrap in wax paper and chill thoroughly.

Roll dough out and cut in 1x3-inch strips. Roll up a date in each strip, sealing the seam but not the ends. Roll each cookie in confectioners' sugar and place on an ungreased cookie sheet. Bake at 375° for about 15 minutes until golden.

*Cookies freeze well.*

*Variation: Substitute dates with other dried fruits (cut to size of dates), or, for an appetizer, miniature sausage links which have been partially cooked and fat poured off.*

**Yield: 6 dozen**

Shannon Gridley (Mrs. William)

## CHEESECAKE COOKIES

<b>1 cup all-purpose flour</b>	<b>1 tablespoon milk</b>
<b>1/3 cup packed brown sugar</b>	<b>1/4 teaspoon finely shredded</b>
<b>6 tablespoons butter, softened</b>	<b>lemon peel</b>
<b>1 (8-ounce) package cream</b>	<b>2 tablespoons lemon juice</b>
<b>cheese, softened</b>	<b>1/2 teaspoon vanilla</b>
<b>1/4 cup sugar</b>	<b>2 tablespoons chopped</b>
<b>1 egg</b>	<b>walnuts</b>

In large mixing bowl combine flour and brown sugar. Cut in butter until mixture forms fine crumbs. Reserve 1 cup crumb mixture for topping. Press remainder over bottom of ungreased 8x8x2-inch baking dish. Bake at 350° for 12 to 15 minutes or until lightly browned.

In mixer bowl, thoroughly cream together cream cheese and sugar. Add egg, milk, lemon peel, lemon juice and vanilla; beat well. Spread batter over partially baked crust. Combine walnuts with reserved crumb mixture, and sprinkle over all. Bake in 350° oven for 20 to 25 minutes. Cool and cut into squares.

**Yield: 16 cookies**

Ann Fratt (Mrs. C. Frederick)

## OLD-FASHIONED SAND TARTS

<b>1/2 cup butter</b>	<b>1 egg white, slightly beaten</b>
<b>1 cup sugar</b>	<b>with fork</b>
<b>1 egg, well-beaten</b>	<b>1 tablespoon sugar</b>
<b>1 3/4 cups flour</b>	<b>1/4 teaspoon cinnamon</b>
<b>2 teaspoons baking powder</b>	<b>Blanched almond halves</b>
<b>Pinch of salt</b>	

Preheat oven to 325°. Cream butter. Add sugar gradually, then the egg. Mix and sift together flour, baking powder and salt. Add to mixture. Chill for several hours. Roll dough 1/8 inch thick. Cut out cookies with large round cutter. Brush over with egg white, and sprinkle with sugar mixed with cinnamon. Split and arrange 3 almond halves on each cookie, with points facing toward the center. Place on buttered cookie sheet and bake at 325° for 8 minutes.

**Yield: 4 dozen**

Marion W. McDonald

### ENGLISH SHORTBREAD

**2 sticks butter**  
**3 ounces castor (superfine  
granulated) sugar**

**1 ounce ground rice**  
**8 ounces plain flour**

Preheat oven to 275<sup>o</sup>-300<sup>o</sup>. Mix all ingredients together with electric mixer (can mix by hand). Divide mixture in half, and spread into two 6½-7½x2-inch round cake pans which have been greased and floured.

Bake for 50-60 minutes in a slow 275<sup>o</sup>-300<sup>o</sup> oven. They should not brown.

While still hot, cut circle in middle of shortbread with a glass, then into eight pieces around the circle. Shake powdered or castor sugar over shortbread, and allow to cool in pans.

**Yield: 1 ½ dozen**

Ruth Bridge (Mrs. Melvin)

### SCOTTISH SHORTBREAD

**6 ounces plain flour**  
**4 ounces butter, room  
temperature**

**2 ounces castor (superfine  
granulated) sugar**

Preheat oven to 375<sup>o</sup>. Mix flour, butter and sugar together, using your fingers, until they have the consistency of bread crumbs. Press into shallow 7-inch round pan (or 8x5-inch oblong pan), with the back of a spoon until shortbread is smooth on top. Press with fork all around edge, and prick all over the shortbread.

Bake at 375<sup>o</sup> for 30 to 40 minutes until golden in color. Take out of pan carefully. Sprinkle top thinly with sugar and with knife, mark cutting places.

**Yield: 1 dozen**

Christine F. Halton (Mrs. Hugh)



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# CANDIES

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## CRANBERRY CANDY

- |                                     |  |
|-------------------------------------|--|
| 1 can cranberry sauce (whole berry) | 1 cup white sugar                      |
| 1½ envelopes unflavored gelatin     | 1 (6-ounce) package cherry gelatin     |
| 2 tablespoons water                 | 1 cup chopped nuts (pecans or walnuts) |

In top of double boiler, dissolve the cranberry sauce. Soften the unflavored gelatin in water, and add to sauce. Stir until dissolved. (DO NOT LET IT BOIL.) Add sugar and cherry gelatin, and stir until thoroughly dissolved. Let stand until cool, about 30 minutes at room temperature. Stir in nuts. Pour into 8x8-inch pan, liberally sprayed with a non-stick spray. Let stand in refrigerator 24 hours.

Cut in small squares, and roll each one in granulated sugar.

Keeps indefinitely in refrigerator, but will become moist and need to be rolled in sugar again before serving.

**Yield: 3 dozen**

Margery Celler (Mrs. Frederic)



## GINGERBREAD HOUSE

*This is an original!*

Masking tape	Empty cookie box (Social
Empty ½ gallon milk carton	Tea Biscuits)

1 box graham crackers

### Icing:

2 cups confectioners sugar	¼ teaspoon cream of tartar
2 egg whites	

**Candy:** Use candy for the season.

1 package peppermint sticks	1 package candy canes
1 package M&M's	1 package candy hearts
1 package jelly beans	1 package silver balls
1 package gum drops	1 box Social Tea Biscuits
1 package mints	

Tape together the milk carton so that it is a solid rectangle (press in pouring spout end). Take 2 sides of cookie box and form roof. Tape onto milk carton.

Using a small bowl, make icing by mixing all ingredients well. Cover bowl with damp cloth to keep icing from drying out. Using one-half of icing recipe as "glue," cover structure with graham crackers. The ends don't need to meet because the icing and candy hide the mistakes. Cut the graham crackers with a serrated knife.

Using the remaining icing (add drops of water and mix well if it is too thick), decorate the house. Use icing to cover the graham cracker intersections. Place the candy on the icing. The Social Tea Biscuits are used for doors and windows. They can be covered by icing and decorated. Now glue on the candies for "gingerbread."

*NOTE: Icing can be applied with a knife, small spatula or decorator's icing tube.*

*You can do this for many holidays. Decorate for Christmas, Valentine's Day (use red and white candy), Easter, Fourth of July (red, white and blue with a flag on the roof), Halloween (orange and black) or Thanksgiving. It will last about a week.*

**Yield:** 1 gingerbread house

Sara Whiting (Mrs. Macauley)

## PENUCHE

- |  |  |
|--|--|
| <b>1 stick lightly-salted butter</b>     | <b>1 teaspoon vanilla</b>                            |
| <b>1 (5-ounce) can evaporated milk</b>   | <b><math>\frac{3}{4}</math> cup walnuts, chopped</b> |
| <b>1 (1-pound) box light brown sugar</b> |  |

Over low heat, melt butter in pan with evaporated milk. Add light brown sugar slowly, mixing well. Turn heat to medium high, and stir constantly.

When ingredients come to a boil, stir vigorously for 3 to 4 minutes. (This depends on heat. For gas, stir 6 minutes.) Mixture should display frothy, bubbly texture.

Add vanilla and stir for  $\frac{1}{2}$  minute. Remove from heat and add nuts. Beat vigorously for several seconds. Pour into 8x8-inch pan. Cut into desired squares before placing in refrigerator.

**Yield: 30 squares**

Carolyn Comfort

## CHOCOLATE FUDGE

- |   |  |
|---|--|
| <b>1 (13-ounce) can evaporated milk</b>     | <b>2 sticks butter</b>                 |
| <b>4 cups sugar</b>                         | <b>1 teaspoon vanilla</b>              |
| <b>3 (6-ounce) packages chocolate chips</b> | <b>3 cups coarsely chopped walnuts</b> |

Line a 9x13-inch pan with waxed paper. In a large saucepan, heat evaporated milk and sugar. Bring to a boil, and boil for 7 minutes, stirring constantly.

Remove from heat, and stir in chips and butter until melted. Stir in vanilla and nuts, and pour into prepared pan. Refrigerate. Cut when firm.

**Yield: 4 pounds**

### SUGARED PECANS

**2 cups sugar white, raw or  
brown**

**2 teaspoons cinnamon**

**1¼ teaspoon salt**

**1 teaspoon nutmeg**

**½ teaspoon cloves**

**½ cup cold water**

**4 cups pecan halves**

Combine first 6 ingredients in a 1-quart microwave glass measuring cup, and stir until well mixed. Cover with wax paper. Microwave on high for 4 minutes. Stir well. Microwave on high 2½ to 4 minutes until mixture reaches soft ball. Test by dropping a little mixture from your spoon into a glass of cold water. The ball will flatten when removed from water.

Add pecan halves. Stir well until all pecans are covered. Spread on wax paper quickly. Separate with fork.

**Yield: 5 cups**

Lillian P. Martin

### SPICED PECANS

**½ cup sugar**

**¼ cup water**

**¼ teaspoon orange or lemon  
rind, grated**

**1 to 2 tablespoons spices:**

**combination of ginger,  
cinnamon, allspice, cloves**

**1½ cups pecan halves**

Combine all ingredients except nuts in saucepan. Bring to a boil. Add nuts, and simmer until just sugary, stirring all the time with a wooden spoon. Pour onto aluminum foil, and separate immediately. Cool ½ hour, and keep dry. Store in tightly covered container.

**Yield: 1½ cups**

Sara S. Whiting (Mrs. Macauley)

### EDIBLE PLAY DOUGH

**1 cup peanut butter**

**1 cup white corn syrup**

**1¼ cups powdered sugar**

**1¼ cups powdered milk**

Mix all ingredients to get a good consistency for modeling. Let kids create yummy sculptures, then “dig in” and gobble ’em up! Loads of fun!

**Yield: 3-4 cups**

Mary L. Miller (Mrs. A. Ray)

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# PIES

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## FLORIDA APPLE PIE

1 tablespoon flour  
4 tablespoons butter, melted  
 $\frac{3}{4}$  cup orange juice  
 $\frac{1}{2}$  teaspoon nutmeg  
2 cups sugar

3 medium Pippin apples,  
finely chopped  
Unbaked (8 or 9 inch) pie  
crust  
Strips of crust for top

Preheat oven to 450°.

Stir flour into the melted butter. Add orange juice, nutmeg and sugar. Place apples in pie shell, and pour the above mixture over the apples. Put strips of pie crust over the top. Bake for 15 minutes at 450°.

Reduce heat to 300°. Bake about 25 to 30 minutes longer.

**Yield: 8 servings**

Linda Schwaderer (Mrs. Owen)

## DELICIOUS LEMON PIE

2 eggs  
Juice of 1 lemon  
2 tablespoons water  
 $\frac{3}{4}$  cup granulated sugar  
1 tablespoon flour

1 teaspoon butter, melted  
 $\frac{1}{2}$  pint whipping cream  
(sweetened, if desired)  
1 (9-inch) pie crust, baked

Beat eggs. Add lemon juice, water, sugar, flour and butter. Stir until smooth. Cook in top of double boiler over water, stirring until butter disappears and mixture thickens. Cool slightly. Whip cream; add  $\frac{1}{2}$  of whipped cream to lemon mixture, and fill baked and cooled pie crust. Top with remaining cream, and chill well in refrigerator.

**Yield: 6-8 servings**

Lydia Hollands (Mrs. Norman)

## LEMON ANGEL PIE

*Grandmother Braun's recipe and one of our family's favorites.*

### **Crust:**

4 egg whites	1 cup sugar
¼ teaspoon cream of tartar	

### **Filling:**

4 egg yolks	4 tablespoons lemon juice (fresh)
½ cup sugar	
2 rounded tablespoons cornstarch (mixed in ½ cup cold water)	2 tablespoons butter, melted
	2 tablespoons grated lemon rind
1 cup boiling water	

### **Topping:**

½ pint whipping cream

Preheat oven to 250°.

For crust, beat egg whites with electric mixer until very foamy. Add cream of tartar and gradually add sugar. Beat until glossy and peaks form. Grease large fluted pie plate lightly. Fill with meringue. Bake 1 hour at 250°. Open door, and leave in oven while preparing filling.

For filling, beat egg yolks with sugar until thick. Place mixture in top of double boiler and heat. Mix cornstarch with cold water, and add boiling water, stirring thoroughly. Add to yolks and sugar in top of double boiler, and cook until thick. Remove from heat, and add lemon juice, butter and rind. Cool until very cool, then put in meringue.

For topping, beat cream, and spread whipped cream over filling.

Let stay in refrigerator 24 hours (if possible)!

*This is a GOOD party recipe. Should be made 24 hours ahead!*

**Yield: 10-12 servings**

**Sharon Strong (Mrs. Hope, III)**



## KEY LIME PIE

1 tablespoon unflavored  
gelatin  
½ cup sugar  
¼ teaspoon salt  
4 egg yolks  
½ cup lime juice  
¼ cup water  
1 teaspoon grated lime peel  
A few drops green food  
coloring, if desired

4 egg whites  
½ cup sugar  
1 cup heavy cream, whipped  
1 (9-inch) baked pie crust or  
1 graham cracker crust  
(preferred)  
Additional whipped cream for  
garnish  
Pistachio nuts, grated

Mix gelatin, ½ cup sugar and salt in pan.

Beat together egg yolks, lime juice and water. Stir into gelatin mixture. Cook and stir over medium heat just to boiling. Remove from heat and add grated peel. Add food coloring. Chill until it mounds when dropping from the spoon. Beat egg whites until soft peaks form. Add ½ cup sugar and beat to stiff peaks. Fold gelatin mixture into egg whites. Fold in whipped cream, pile in shell, and chill until firm. Add more whipped cream and edge with grated pistachio nuts.

**Yield: 8 servings**

Constance Crampton Andrews

## FROZEN LIME PIE

1 (6-ounce) can frozen limeade	Few drops green food color
1 (13-ounce) can Eagle Brand condensed milk	1 Keebler's chocolate flavored Ready-Crust
1 (12-ounce) container Cool Whip, divided	Chocolate sprinkles

Mix together the thawed limeade, condensed milk, 8 ounces Cool Whip and a few drops of green food color. Pour mixture into crust, and spread remaining Cool Whip on top. Decorate with chocolate sprinkles and freeze.

**Yield: 6-8 servings**

Betty Greear

## KEY LIME RUM CHIFFON PIE

<b>4 eggs, separated</b>	<b>¼ cup rum</b>
<b>1 cup granulated sugar, divided</b>	<b>½ cup whipping cream</b>
<b>½ cup Key lime juice (or Persian lime juice)</b>	<b>Lime slices and whipped cream for garnish (optional)</b>
<b>1 package unflavored gelatin</b>	<b>1 (9-inch) graham cracker pie crust, baked</b>
<b>¼ cup cold tap water</b>	

Put egg yolks in top of double boiler, and beat until thick. Mix ½ cup sugar with the lime juice, and stir into yolks. Cook over hot water, stirring constantly, until smooth and creamy. Dissolve gelatin in cold tap water, add to yolk mixture, and stir until completely dissolved. Remove from heat, and cool mixture. Stir in rum. Beat egg whites until stiff, gradually adding ½ cup sugar. Beat ½ cup whipping cream. Fold whites, and cream into cooled lime-rum mixture. Pour into cooked and cooled graham cracker crust, and chill in refrigerator at least 4 hours. Garnish with more whipped cream and lime slices if desired.

*This pie can be frozen up to one month.*

*Variation: Can be used as a cold soufflé. Pour into soufflé dish rather than crust. Serve with a Brandy Custard Sauce (see recipe on page 254).*

**Yield: 6-8 servings**

Marjorie H. Whittaker (Mrs. Homer)

## HEAVENLY PIE

<b>1 (6-ounce) can frozen lemonade (may use Limeade)</b>	<b>1 medium size container of Cool Whip</b>
<b>1 (13-ounce) can Eagle Brand sweetened condensed milk</b>	<b>1 baked pie crust</b>

Mix lemonade and condensed milk in large bowl of electric mixer until well blended. Fold in Cool Whip. Pour into pie shell. Store in refrigerator until set.

**Yield: 8 servings**

Dee Anne Thomas (Mrs. James)

## FRESH FRUIT PIE (STRAWBERRY, PEACH, BLUEBERRY)

2 to 4 cups fresh berries,  
washed and well drained, or  
peaches, not sugared  
1 cup granulated sugar  
6 teaspoons cornstarch  
1 cup tap water  
4 tablespoons flavored  
gelatin (use Black Cherry  
for Strawberry, Lemon for  
Peach, Blackberry for  
Blueberry)

1 (10-inch) baked pie crust,  
cooled  
 $\frac{1}{2}$  pint whipping cream,  
unsugared and whipped

Cut large berries in  $\frac{1}{2}$  or  $\frac{1}{4}$ . If using peaches, slice peaches. Let berries air dry.

In a 2 or 3-quart saucepan, mix sugar and cornstarch. Add water and blend. Cook over medium heat, stirring constantly until clear and very thick. Remove from heat. Stir in the 4 tablespoons of flavored gelatin for the fruit you are using. Let cool, stirring occasionally.

Fill cooled crust with fruit, and pour gelatin mixture over the fruit. Refrigerate until gelatin has set. Completely cover top with whipped cream. Store in refrigerator.

**Yield: 8 servings**

Mary L. Miller (Mrs. A. Ray)



*Alabama Hotel.*

### FRESH PEACH PIE

<b>1 cup sugar</b>	<b>1 tablespoon lemon juice</b>
<b>2½ tablespoons cornstarch</b>	<b>Unbaked pastry shell</b>
<b>¼ teaspoon salt</b>	<b>¾ cup flour</b>
<b>½ cup water</b>	<b>⅓ cup butter or margarine</b>
<b>4 cups sliced peaches (about 6 fresh)</b>	<b>½ cup sugar</b>

In a saucepan, combine sugar, cornstarch and salt. Add water and peaches and bring to a boil. Boil 1 minute. Add lemon juice and cool. Put peaches into pastry shell.

In the meantime, make crumb topping. Using your fingers, mix together the flour, butter and sugar until they are fine crumbs. Spread evenly over peach filling in the unbaked pastry shell. Bake 10 minutes at 425°, then 30 minutes longer at 350°.

**Yield: 8 servings**

Sallie Hazen

### STRAWBERRY PIE

<b>1 quart strawberries</b>	<b>1 pie shell (baked in 9 or 10-inch pyrex pie plate)</b>
<b>1 cup sugar</b>	<b>½ pint whipping cream</b>
<b>Pinch salt</b>	
<b>2 tablespoons cornstarch</b>	

Cook 2 cups mashed berries, sugar, salt and cornstarch together for five minutes. Cool slightly and pour over 2 cups of whole berries in cooked pie shell. Top with whipped cream when ready to serve.

**Yield: 6 servings**

Dorothy Pryor (Mrs. Knight)

## FRESH STRAWBERRY CHIFFON PIE

1 quart strawberries	3 tablespoons unflavored gelatin
1 (9-inch) deep dish pie crust	
6 egg yolks	$\frac{1}{4}$ cup water
3 tablespoons water	1 pint heavy cream
1 $\frac{1}{2}$ cups sugar, divided	1 teaspoon vanilla
Pinch of salt	

Wash and cut strawberries and place in refrigerator. Bake one 9-inch pie crust in a deep dish. Beat egg yolks, 3 tablespoons water,  $\frac{3}{4}$  cup sugar and a pinch of salt with electric mixer. Put 3 teaspoons gelatin in  $\frac{1}{4}$  cup water. Cook the egg mixture in a double boiler for 8 minutes, stirring constantly. Take off heat and stir in gelatin. Set in water to cool, stirring occasionally. Beat 1 pint of heavy cream until stiff, adding remaining sugar and 1 teaspoon vanilla. Fold in cooled custard and berries. Pour into pie shell and place in refrigerator until chilled (about 3 hours).

**Yield: 6-8 servings**

Sheran Howle (Mrs. Lynn)

## MACHEN'S LEMON CHESS PIE

2 cups sugar	$\frac{1}{4}$ cup butter
1 tablespoon cornmeal	$\frac{1}{4}$ cup lemon juice
1 tablespoon flour	1 tablespoon lemon rind, grated
4 eggs unbeaten	1 (10-inch) pie shell, unbaked
$\frac{1}{4}$ cup milk	

Mix sugar, cornmeal and flour together. Add eggs, one at a time, and beat well. Add milk, butter, lemon juice and lemon rind. Mix well. Pour into pie shell and bake at 375° for 45 minutes or until it "shimmies" when you gently shake it.

**Yield: 6-8 servings**

Barbara R. Keene (Mrs. R. Bruce)  
Irma M. Roberts

### LEMON CHESS PIE

*An "Old South" stand-by*

**4 eggs**  
**2 cups granulated sugar**  
**½ cup (1 stick) butter or**  
**margarine, melted**

**1 heaping tablespoon flour**  
**Juice of two lemons**  
**1 (9-inch) pie crust, unbaked**

Preheat oven to 350°.

Beat eggs with whip, add sugar, and stir well. Add melted butter, flour and juice of the two lemons. Mix well. Pour into unbaked 9-inch pie crust. Bake at 350° for 35 to 40 minutes.

*Rub frozen pie shell with a little butter while it is still frozen, and cook shell 5 to 7 minutes at 350° before adding the filling and baking.*

**Yield: 5-6 servings**

Lillian Schoettelkotte (Mrs. Harry)

### CHOCOLATE CHESS PIE

*Old "Deep South" stand-by*

**1 (9-inch) frozen pie crust,**  
**unbaked**  
**1 teaspoon butter**  
**1 ½ cups granulated sugar**  
**2 tablespoons cocoa**  
**2 eggs**

**½ stick butter, melted**  
**1 (8-ounce) can evaporated**  
**milk**  
**1 teaspoon vanilla**  
**Whipped cream or ice cream**  
**for topping (optional)**

Preheat oven to 350°.

Rub pie shell while still frozen with 1 teaspoon butter, and bake in 350° oven 5 to 7 minutes. Set aside.

Mix sugar and cocoa, and set aside. Beat eggs with whip or electric mixer; add melted butter, sugar-cocoa mixture, evaporated milk and vanilla. Blend thoroughly, and pour into prepared pie shell. Bake at 350° for 45 minutes. Cool slightly, and serve with whipped cream or ice cream if desired. Store leftover pie in refrigerator.

*Easy recipe that can be made a day or so ahead.*

**Yield: 5-6 servings**

Lillian Schoettelkotte (Mrs. Harry)



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## CHEESEPIE

### Graham Cracker Crust:

6 tablespoons melted butter  
1½ cups graham cracker  
crumbs

¼ cup confectioners sugar  
8 or 9-inch pie pan

### Cheesepie:

11 ounces cream cheese  
(Philadelphia is best)  
2 eggs  
½ cup sugar  
1 teaspoon vanilla

Pinch of salt  
Graham cracker pie crust  
½ pint sour cream  
¼ cup sugar  
Fresh fruit (optional)

Preheat oven to 350°.

For crust, melt butter. Add crumbs and sugar, mixing well. Press into pie pan.

For cheesepie, beat cream cheese until smooth. Add eggs, and beat one minute. Add sugar, vanilla and salt. Beat one more minute. Pour into pie shell. Bake 20 minutes in 350° oven. Mix together sour cream and ¼ cup sugar. Pour over pie while warm, and bake 4 minutes longer.

Refrigerate at least 3 hours before serving. Garnish with fresh fruit, if desired.

**Yield: 6 servings**

Sara Whiting (Mrs. Macauley)

## FOUR LAYER PIE

$\frac{1}{2}$ cup soft butter	1 (6-ounce) package
$\frac{3}{4}$ cup all purpose flour	chocolate instant pudding
$\frac{1}{2}$ cup chopped pecans	mix
1 (8-ounce) package cream	$3\frac{1}{2}$ cups milk
cheese	1 cup non-dairy whipped
1 cup non-dairy whipped	topping
topping	Shaved chocolate (optional)
1 cup powdered sugar, sifted	10-inch (or larger) pie pan

Preheat oven to 375°.

Mix butter, flour and nuts. Spread evenly in pie pan. Bake 15 minutes in 375° oven. Let cool.

Mix cream cheese, sifted powdered sugar and whipped topping. Spread evenly over cooled first layer.

Mix pudding and milk according to directions. Pour over cream cheese layer. Cool for an hour or so in refrigerator. Spread 1 cup whipped topping over the top, and add shaved chocolate. Chill 24 hours.

*Variations: 9x13x2-inch dish can be used instead of pie plate (cover only bottom). Butter pecan or lemon instant pudding can be substituted for the chocolate (use two 3-ounce packages).*

**Yield: 10-12 servings**



## LYDIA'S CHOCOLATE PIE

*Good party recipe*

1 can sweetened condensed  
milk  
1 scant can water  
6 rounded teaspoons cocoa  
3 tablespoons cornstarch

1 teaspoon vanilla  
1 (9-inch) pie crust, baked  
and cooled  
Whipped cream or ice cream  
for topping (optional)

Pour the sweetened condensed milk into top of double boiler. Add water to can, and clean sides and bottom. In small container measure cocoa. Add water from can, and mix into a paste. Then add to the milk in double boiler and blend. In same small container, measure cornstarch, and add a little water from can to mix. Then add cornstarch and remaining water to milk-cocoa mix. Place top of double boiler over bottom where water is boiling lightly. Cook, stirring constantly, while mixture cooks and thickens. When mixture is very thick and smooth, remove from heat. Add vanilla and blend.

Cover with plastic wrap and cool. When cooled, fill baked and cooled pie shell. Refrigerate covered. Serve with unsweetened whipped cream or vanilla ice cream.

**Yield: 8 servings**

Mary L. Miller (Mrs. A. Ray)



*The Reverend Hank Franklin, Assistant Rector; The Reverend Paul Crowell, Associate Rector; and Jim Spencer, Youth Director.*

## FROZEN GERMAN CHOCOLATE PIE

<b>4 ounces German chocolate</b>	<b>½ cup chopped pecans</b>
<b>½ cup milk, divided</b>	<b>(optional)</b>
<b>2 tablespoons granulated sugar</b>	<b>½ cup grated coconut</b>
<b>3 ounces cream cheese</b>	<b>(optional)</b>
<b>8 ounces non-dairy whipped topping</b>	<b>1 (9-inch) graham cracker pie crust</b>

Heat chocolate and 2 tablespoons of milk over very low heat, stirring until chocolate melts. Set aside. (Chocolate and milk can be melted in microwave oven or traditional oven on warm, stirring often.)

In electric mixer, beat sugar and cream cheese. Add remaining milk and chocolate mixture, and beat until smooth. Spoon into graham cracker crust. Freeze until firm.

For topping, if using pecans and coconut, mix them with the 8 ounces of thawed whipped topping. When pie is firm, remove from freezer, and cover with the topping. Store in freezer.

**Yield: 6-8 servings**

## EASY MYSTERY PIE

<b>3 egg whites</b>	<b>1 teaspoon vanilla</b>
<b>1 cup sugar</b>	<b>23 Ritz crackers, crushed</b>
<b>1 cup chopped nuts</b>	

### **Filling:**

<b>½ pint whipping cream</b>
<b>2 tablespoons cocoa</b>

Beat egg whites until stiff. Fold in remaining ingredients. Place mixture in a buttered 9-inch pie plate, shaping up sides and over bottom. Bake at 350° for 30 minutes. Cool.

For filling, whip cream then fold in cocoa. Pour in baked shell, chill and serve.

*Variations are endless for this terrific recipe. Rum, brandy or mint extracts instead of vanilla changes the crust flavor. Substitute an endless variety of ice cream flavors for the whipped cream. Garnishes of candied violets, fresh mint, chocolate curls or coconut flakes change both the presentation and the flavor!*

**Yield: 1 (9-inch) pie**

**Dorothy Stonecliffe (Mrs. David)**

**MRS. BOB GRAHAM'S FRENCH SILK PIE**

*Most popular dessert served at the Governor's Mansion  
during Bob Graham's administration.*

**Crust:**

$\frac{3}{4}$  cup brown sugar  
 $1\frac{1}{2}$  cups flour

$\frac{1}{2}$  cup pecans, chopped  
 $1\frac{1}{2}$  sticks butter

**Filling:**

$\frac{1}{2}$  pound (2 sticks) butter  
 $1\frac{1}{2}$  cups granulated sugar  
2 teaspoons vanilla

3 ounces bitter chocolate,  
melted  
4 eggs

**Topping:**

2 cups whipping cream,  
whipped  
1 tablespoon instant coffee

2 tablespoons powdered  
sugar  
Toasted sliced almonds

For crust, preheat oven to 350°. Mix brown sugar, flour and chopped pecans. Melt butter in oven using a 9x13-inch pan or glass dish. Add the dry ingredients to melted butter, and mix. Bake in oven for 20 minutes, stirring with a fork every 5 minutes until mixture is crumbly and dry. Do not pat down. Cool, and add filling.

For filling, cream butter and sugar well. Add vanilla and melted chocolate. Add 2 eggs, and beat 3 minutes using electric mixer. Add the remaining 2 eggs, and beat 3 minutes more. Pour over crust, and chill or freeze. This can be kept for one month frozen without the topping.

For topping, when ready to serve, whip the 2 cups heavy whipping cream with the instant coffee and powdered sugar. Ice pie with the whipped cream and cover heavily with toasted sliced almonds.

**Yield: 12 or more servings**

Marian Hollyday (Mrs. John)

### PECAN MERINGUE PIE

*Good party recipe*

<b>3 egg whites</b>	<b>1 cup pecans, chopped</b>
<b>1 cup granulated sugar</b>	<b>1 teaspoon vanilla</b>
<b>½ teaspoon baking powder</b>	<b>½ pint whipping cream,</b>
<b>11 graham crackers (rolled</b>	<b>whipped</b>
<b>fine, 1 scant cup)</b>	<b>9-inch pie pan</b>

Preheat oven to 350°.

Beat egg whites in electric mixer until frothy. Slowly add sugar and baking powder. Fold fine graham cracker crumbs, chopped pecans and vanilla into egg mixture. Bake in 9-inch pie pan for 30 to 35 minutes. Cool.

Spread with whipped cream. Allow to set in refrigerator for at least 4 hours.

*Substitutions: 1 cup (scant) crushed Ritz crackers for the grahams. ½ cup chopped dates and ½ cup chopped walnuts instead of the pecans.*

**Yield: 6-8 servings**

Mary Ann Williams

### NO CRUST PECAN PIE

<b>1 cup of sugar</b>	<b>1 cup of chopped pecans</b>
<b>1 cup of graham cracker</b>	<b>3 eggs, separated</b>
<b>crumbs</b>	

Preheat oven to 350°.

Stir egg yolks in with sugar. Add pecans and graham cracker crumbs. Beat egg whites until stiff and fold into mixture. Pour ingredients into greased 9-inch pie pan.

Bake at 350° for 25 minutes. Cool and serve with whipped cream.

**Yield: 6 servings**

Grace Braswell



## PECAN PIE

$\frac{1}{2}$ cup butter	1 teaspoon vanilla
1 cup granulated sugar	4 large eggs, beaten
$\frac{1}{4}$ teaspoon salt	1- $\frac{1}{2}$ cups chopped pecans
1 $\frac{1}{2}$ cups dark Karo Syrup	2 (9-inch) pie crusts, unbaked

Preheat oven to 350-375°.

Melt butter in a large mixing bowl at low temperature in oven or microwave. Add remaining ingredients, except pecans. Mix thoroughly.

Divide chopped pecans on bottoms of two unbaked 8-inch pie crusts, dividing equally. Pour syrup mixture over pecans in crust, dividing equally. (Pecans will rise.)

Bake 40 to 50 minutes in preheated 350 to 375° oven. Test for doneness using knife blade as for baked custard. Pie is done when knife comes out clean. Cool on racks.

*If only one pie is needed — share the other — or — divide syrup-egg mixture and freeze one half — using only one crust and  $\frac{3}{4}$  cup of pecans. Syrup mixture can be kept frozen up to six months. To use: thaw completely — stir thoroughly and bake as above.*

**Yield: 10-12 servings**

Mary L. Miller (Mrs. A. Ray)

## HOLIDAY PIE

$\frac{1}{2}$ stick melted butter or margarine	$\frac{1}{2}$ cup raisins
2 eggs, slightly beaten	1 teaspoon vanilla
1 cup granulated sugar	1 (9 or 10-inch) pie shell, unbaked
$\frac{1}{2}$ cup coconut	Whipped cream or ice cream (optional)
$\frac{1}{2}$ cup nuts (broken or chopped)	

Mix butter, eggs, sugar, coconut, nuts, raisins and vanilla together, and pour into unbaked pie shell. Cook at 350° 40 minutes.

Serve with whipped cream or a scoop of ice cream on top.

**Yield: 8 servings**

Audrey McDonald (Mrs. Howard)

## MAMIE EISENHOWER'S PUMPKIN CHIFFON PIE

<b>3 eggs, separated</b>	<b>¼ cup cold tap water</b>
<b>¾ cup brown sugar (dark)</b>	<b>¼ cup granulated sugar</b>
<b>1 ½ cups cooked pumpkin</b>	<b>9-inch pie crust, baked</b>
<b>½ cup cold milk</b>	<b>Chopped pecans (optional)</b>
<b>½ teaspoon salt</b>	<b>Whipped cream or Dream</b>
<b>1 teaspoon cinnamon</b>	<b>Whip for topping</b>
<b>½ teaspoon nutmeg</b>	<b>Additional nutmeg and</b>
<b>1 envelope unflavored gelatin</b>	<b>pecans for garnish</b>

Stir the egg yolks to break. Add brown sugar, pumpkin, milk, salt and spices using top of double boiler. Cook over water until thick, stirring constantly. Soak gelatin in cold water, and stir into pumpkin mixture. Chill until partially set. Beat egg whites until stiff, and gradually add the granulated sugar. Fold into gelatin mixture.

Sprinkle chopped pecans over bottom of baked and cooled 9-inch crust (optional). Pour pie mixture into crust, and chill until set. Garnish with whipped cream or Dream Whip before serving. Sprinkle nutmeg and chopped pecans over whipped cream (optional).

**Yield: 6-7 servings**

Milly Marnock (Mrs. Edward)



*Park Avenue today.*

## PUMPKIN PIE FROM SCRATCH

1 (3-pound) pumpkin  
2 eggs, slightly beaten  
 $\frac{1}{2}$  cup granulated sugar  
 $\frac{1}{2}$  cup light brown sugar,  
firmly packed  
 $3\frac{1}{2}$  teaspoons Pumpkin Pie  
Spice  
1 tablespoon flour

2 cups puréed pumpkin  
1 (13-ounce) can evaporated  
milk  
1 (9-inch) pie crust, unbaked  
1 cup heavy cream, whipped  
2 tablespoons sugar  
1 teaspoon vanilla extract

Make pie purée by halving one pumpkin crosswise, removing stringy fibers and seeds.

Preheat oven to  $325^{\circ}$ . Butter shallow baking dish and place the pumpkin halves skin side up. Bake  $1\frac{1}{4}$  hours until tender. Remove pumpkin from shells and purée in food blender. This purée may be refrigerated or frozen and used in all recipes calling for "canned" pumpkin.

Combine eggs, sugars, spice and flour. Blend in pumpkin. Gradually add milk, blending well. Pour into pie shell. Bake at  $450^{\circ}$  for 10 minutes, then  $350^{\circ}$  for 40 to 50 minutes until a knife comes out clean. Cool.

Serve with whipped cream sweetened with sugar and flavored with vanilla extract.

**Yield: 6-8 servings**

Letty Hurst (Mrs. John)



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